

**Snacks**

Scottish lobster brioche bun, Piment d' Espellete	15
Duck liver parfait, Moroccan spices, cherry chutney	12
Carlingford oyster, lardo di Colonnata, finger lime	11
Buttermilk custard tart, Siberian caviar, chicken skin salt	15
Memory of a bruschetta	10
Selection of artisanal bread, Picual extra virgin olive oil	6.5

**To Start**

Romana artichoke, tomato dashi, aged pecorino	25
Cured Corsican seabass crudo, spicy nduja, watermelon dressing	27
Dorset crab raviolo, charred fennel, dashi beurre blanc	34
Cured English beef, tonnato sauce, tuna bottarga	24
Crispy and glazed Jumbo quail, fermented apricot, black garlic	25
Spanish warm octopus "salad", squid ink, friggittelli pepper	26

**Mains**

Cacio & pepe tortelli, preserved lemon, La Chapelle Oscietra royal caviar	45
Barbecued Cornish monkfish, smoked shellfish guazzetto, samphire	49
Grass fed Dedham Vale aged beef, fried oyster, miso aubergine	50
Free range British duck, peach caramel, charred corn, sangria	48
Italian courgette escabeche, pickled girolle, plankton, watercress	34

**To Share**

Cornish dover sole meuniere	130
Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise	145

**Sides**

Truffle smoked Charlotte potato	12
Datterino tomato "salad"	12
Tropea onion, Port caramel	12
Charred lettuce, Caesar dressing	11