

Chef's Set Menu

Snacks

Memory of a bruschetta £10

Carlingford oyster, lardo di Colonnata, finger lime £10

Duck liver parfait, Moroccan spices, cherry chutney £12

Selection of artisanal bread, Picual extra virgin olive oil £6.5

To Start

Wild nettle cold soup, pink prawns, smoked eel, stracciatella

Crispy quail and apricot salad, black garlic caramel, lavender

Romana artichoke, tomato dashi, goat cheese

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Cornish gurnard meuniere, broad beans, samphire

Corn fed chicken & ham ballotine, miso aubergine, friggittelli

Italian courgette escabeche, plankton, pickled girolle, watercress

Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce bordelaise

(£45 supplement per person)

Sides

Truffle smoked Charlotte potato £12

Tropea onion, Port caramel £12

Desserts

Strawberry crèmeux, steamed almond, fermented elderflower

Baba au tiramisu – ideal to share between two (£14 supplement)

Whipped Saint-Marcellin, fermented grapes, summer truffle

2 courses £49 - 3 courses £55

VAT is included, 15% discretionary service will be added to your bill
Game dishes may contain lead shot & bones, Crab dishes may contain shell
Please let the manager know of any allergies or dietary requirements.