

Snacks

Carlingford oyster, lardo di Colonnata, finger lime £10
Duck liver parfait, Moroccan spices, cherry chutney £11
Memory of a bruschetta £10
Selection of Artisanal bread, Senia olive oil £6.5

To start

Vesuvian beef tomato, aged pecorino, tomato ponzu
Cured Corsican seabass crudo, spicy nduja, watermelon dressing
Cured English beef, tonnato sauce, tuna bottarga
Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

Mains

Italian courgette escabeche, pickled girolle, plankton, watercress
Cornish seabass, charred baby gem, Caesar dressing
Suffolk Crackling Porchetta, Rosemary Jus

Or

Grass fed Hereford beef sirloin, Hermitage jus, oyster emulsion (£15 supplement)
Served with Duck fat roasted potato, Yorkshire pudding, Tropea onion

Sides

Smoked Charlotte potato, summer truffle £12
Datterino tomato "salad" £12

Puddings

Apple tart tatin, Calvados caramel, Normandie Crème fraîche
Strawberry crèmeux, steamed almond, fermented elderflower
Baba au tiramisu - ideal to share between two (£12 supplement)
Our farmhouse cheese, house chutney, celery, crackers (£15 supplement)

2 courses for £49pp

3 courses for £55pp