

Chef's Set Menu

Snacks

Memory of a bruschetta £10

Carlingford oyster, lardo di Colonnata, finger lime £11

Duck liver parfait, Moroccan spices, cherry chutney £12

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

To Start

Cured Cornish bream, spicy nduja, watermelon dressing

Confit duck terrine, fermented apricot, lavender

Vesuvian beef tomato, aged pecorino, tomato ponzu

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

Mains

Cornish seabass, charred baby gem, Caesar dressing

30 days aged Dingley Dell pork rib eye, charred corn, friggiteli

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

Amalfi lemon tart, burnt merengue, coffee

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.