

Chef's Set Menu

Snacks

Comté gougères, mushroom ketchup £10

Carlingford oyster, lardo di Colonnata, finger lime £11

Duck liver parfait, Moroccan spice, muscat grapes £12

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

To Start

Cornish charred mackerel, kimchi water, barrel aged feta

Cured English beef, tonnato sauce, tuna bottarga

Salsify & leek ballotine, black radish kimchi, whipped mascarpone cream

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

Mains

Spiced Cornish red mullet, shellfish fregola, green bean

Slow cooked venison, juniper berries, radicchio, anchovy bagna cauda

Miso glazed Nappa cabbage, yuzu ponzu, autumn truffle

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

(£45 supplement per person)

Sides

Truffle smoked Charlotte potato £12

Caramelized Roscoff onion, port caramel, seaweed tartare £12

Desserts

Delica pumpkin & clementine tart, roasted white chocolate gelato

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

Gorgonzola dolce, fermented fig chutney, black 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.