

Snacks

Carlingford oyster, lardo di Colonnata, finger lime £10

Duck liver parfait, Moroccan spices, muscat grapes £11

Comté gougères, mushroom ketchup £10

Selection of Artisanal bread, Senia olive oil £6.5

To start

Salsify & leek ballotine, black radish kimchi, whipped feta

Free range British duck carpaccio, nduja, tuna bottarga

Cornish charred mackerel, bergamot dressing, pickled girolles

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

Mains

Miso glazed cauliflower, yuzu ponzu, autumn truffle

Spiced Cornish red mullet, shellfish fregola, green bean

Suffolk Crackling Porchetta, Rosemary Jus

Or

Grass fed Hereford beef ribeye, Hermitage jus, smoked bone marrow (£15 supplement)

Served with Duck fat roasted potato, Yorkshire pudding, Tropea onion

Sides

Truffle smoked Charlotte potato £12

Napa cabbage tempura, kombu dressing £11

Puddings

Apple tarte tatin, Calvados caramel, Normandie Crème fraîche

Noisette praliné pain perdu, smoked Madagascar vanilla, cobnut

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