A la carte Menu

Snacks

Boudin noir parfait, pear chutney, piment d'Espelette	13
Steamed brioche bun, pulled beef cheek, bottarga	14
Carlingford oyster, lardo di Colonnata, finger lime	12
Scottish Lobster nugget, nduja, Siberian caviar	18
Truffle & Vacherin Mont d'Or gougères	12
Selection of artisanal bread, Picual extra virgin olive oil	6.5
La Chapelle Oscietra royal caviar 30gr	75

To Start

Dorset crab raviolo, charred fennel, dashi beurre blanc	34
Cured yellow tail, bergamot dressing, pickled chantarelle	28
Wild mushroom tart, miso caramel, Vin Jaune	27
Smoked goose breast, pomegranate, Roquefort, puntarella	27
Wood fired Anjou pigeon, fermented plum, dark chocolate	29
Salsify & leek ballotine, black radish kimchi, whipped feta	22

Mains

Barbecued Cornish monkfish, Jerusalem artichoke, samphire, clam velouté	49
Lake district fallow deer, juniper berries, purple cabbage, bagna cauda	49
Matured grass-fed beef, fondant celeriac, foie gras escalope, sauce Périgord	52
Risotto with smoked bone marrow, preserved lemon & ossobuco	42
BBQ glazed cauliflower, yuzu ponzu, black truffle	34

To Share

Cornish Dover sole meunière, brown crab aioli	125
Grass-fed Côte de boeuf, charred Italian chicory, sauce Bordelaise	145

Sides

Truffle smoked Charlotte potato	13
Caramelized Roscoff onion, port caramel, seaweed tartare	12
Charred hispi cabbage, guanciale, rosemary	12
Radicchio salad, caramelised walnuts, salted ricotta cheese	13

VAT is included at the current rate
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.