

Snacks

Duck liver parfait, Moroccan spice, muscat grapes	12
Steamed brioche bun, veal ossobuco, Cantabrian anchovy	13
Carlingford oyster, lardo di Colonnata, finger lime	11
Buttermilk custard tart, Siberian caviar, chicken skin salt	15
Comté gougères, mushroom ketchup	10
Selection of artisanal bread, Picual extra virgin olive oil	6.5
La Chapelle Oscietra royal caviar 30gr	68

To Start

Dorset crab raviolo, charred fennel, dashi beurre blanc	34
Cured yellow tail, bergamot dressing, pickled girolles	26
Hand dived XL scallop, yellow chantarelles, vin Jaune, autumn truffle	42
Free range British duck carpaccio, nduja, tuna bottarga	25
Wood fired Anjou pigeon, fermented Mirabelle plum, dark chocolate	28
Salsify & leek ballotine, black radish kimchi, whipped feta	20

Mains

Barbecued Cornish Monkfish, Jerusalem artichoke, samphire, clam velouté	49
Lake district fallow deer, juniper berries, radicchio, bagna cauda	48
Matured Grass-fed beef, fried oyster, miso aubergine	50
Cacio & pepe tortelli, preserved lemon, Oscietra caviar	45
Miso glazed cauliflower, yuzu ponzu, autumn truffle	32

To Share

Cornish Dover sole, Champagne, brown crab aioli	125
Dedham Vale grass-fed Côte de boeuf, smoked bone marrow, sauce Bordelaise	145

Sides

Truffled smoked Charlotte potato	12
Caramelized Roscoff onion, port caramel, seaweed tartare	12
Nappa cabbage tempura, kombu dressing	11
Brassicas, hazelnut, harissa	11