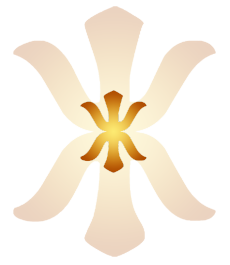


à la carte



Starters

Roasted Sweet Potato Soup Seed Pesto Lime Crème Fraiche Chilli Oil	D V (or VE)	8
Mackerel Ceviche Cucumber Chorizo Lemon Gel Horseradish Cream Crackling	D G	10
Scallops Lentil Dhal Lime Crispy Cabbage Katsu Coriander Oil	D	17
Confit Duck Terrine Sesame Salted Cucumber Mirin Glazed Orange Chilli		9.5
Beef Tartare Shimeji Mushrooms Aioli Burnt Onion Nasturtium	G	13
Mushroom Tart Jerusalem Artichokes Wild Mushrooms Parmesan Custard Truffle Seaweed	D G V (or VE)	10.5

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

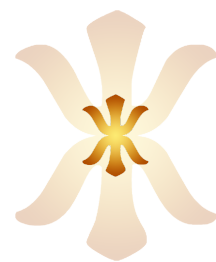
G contains gluten

N contains nuts

V vegetarian

VE vegan

à la carte



Mains

Cornish Cod Bombay Spiced Potatoes Pak Choi Spinach Onion Bhaji Red Thai Sauce		25
Wild Halibut Burnt Leek Roast Shallots Chanterelle Mushrooms Tarragon Potatoes Vin Jaune Butter Sauce Sea Purslane Seaweed	D	30
Fillet of Beef Roasted Beetroot Celeriac Cavolo Nero Potato Galette Heritage Carrots Pickled Shallot Truffle Sauce Parsley Oil	D	35
Confit Pork Belly Sage & Roast Garlic Polenta Miso Glazed Hispi Chargrilled Butternut Squash Tapenade Parma Ham Apple		25
Maple Glazed Duck Breast Bubble & Squeak Rainbow Chard Confit Leg Blackberries Tenderstem Broccoli Pickled Carrots	D G	27
Roasted Aubergine Baba Ganoush Onion Bhaji Lentil Dhal Spinach Katsu	VG	21

Sides

Whipped Potato, Chive Oil	D V	5
Triple Cooked Chips	V	5
Seasonal Greens	D V	5
Heritage Tomato, Red Onion, Mozzarella & Salad	D G V	5

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D contains dairy

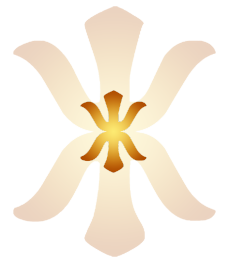
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à la carte



Desserts

Pear Almondine

Pear Textures | Cinnamon Clotted Cream | Almond

D **N** **V** 10

Chocolate & Caramel Delice

Cocoa Nib | Banana & Toffee Ripple Ice Cream

D **V** 10

Pina Colada

Chargrilled Poached Pineapple | Rum Gel | Coconut Sorbet

G **VE** 9.5

Tiramisu

Coffee Syrup | Mascarpone Cream | Coffee Gel | Cappuccino Ice Cream

D **G** **V** 10

Assiette of Desserts for Two

Chef's Selection of Desserts

D **G** **N** 20

Selection of Five World Cheeses

Chutney & Biscuits

D **G** **N** 15

Sweet Wine

A Trio of Sweet Wine - 25ml measures

10

2009 Muscat de Beaumes de Venise, Cuvée Les 3 Fonts, Dom. de Coyeux, Rhône, France

2011 Vin Santo, Bianco dell'Empolese D.O.C., Toscana, Italy

N.V. Triana, Pedro Ximénez, Bodegas Hidalgo, Jerez, Spain

Port

A Trio of Port - 25ml measures

12.5

N.V. Ruby, Barros

2005 Vintage 'Silval', Quinta do Noval

20 yr-old Tawny, Quinta do Noval

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