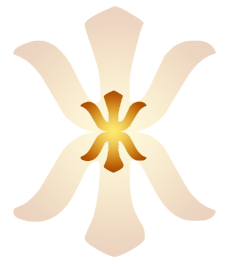


à la carte



Starters

Califlower Soup

Toasted Walnuts, Compressed Apple, Parsley Oil

D N V 7.5

Cornish Cod Croquette

Buttermilk, Rye Valley Champagne Rhubarb, Radish, Caviar

D G 10

Scallops

Char Siu Pork, Sweetcorn, Cherry, Hoisin, Crackling, Nasturtium Oil

D G 17.5

Smoked Chicken & Ham Hock Terrine

Pickles, Truffle Mayonnaise, Leeks, Crispy Chicken Skin

D 9

Beef Tartare

Gochujang Emulsion, Pickled Mooli, Lychee, Plum, Sesame, Coriander

D G 11.5

Whipped Goat's Curd (or Tofu)

Heritage Beetroot, Orange, Candied Coriander Seeds

D G N V (or VG) 9.5

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

D contains dairy

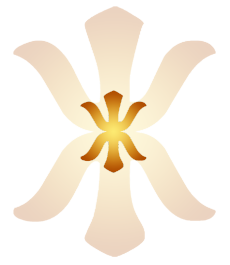
G contains gluten

N contains nuts

V vegetarian

VG vegan

à la carte



Mains

Hake Sweet Potato, Leeks, Mussels, Katsu, Coconut, Sriracha Pesto, Coriander Oil	D N	24
Monkfish Chorizo, Roast Shallots, Peppers, Olives, Puttanesca, Basil	D G	26
Fillet of Beef Stout Glazed Maitake Mushroom, Swiss Chard, Smoked Bone Marrow, Truffle Potato Terrine	D G	35
Pork Fillet Lyonnaise Potato, Apples, Glazed Cheek, Roscoff Onions, Cider Caramel, Lemon Thyme	D	24
Lamb Rump Apricots, Lamb Fat Hash Brown, Garlic, Baby Leeks, Preserved Lemon, Sheep's Yoghurt	D G	25
Salt Baked Celeriac Stout Glazed Maitake Mushroom, Watercress, Jersey Royals, Roast Shallots, Salsa Verde	VG	20

Sides

Whipped Potato	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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à la carte



Desserts

<i>Coconut Panna Cotta</i> Mango Jelly, White Chocolate Cremeux, Sesame Tuile, Thai Basil	D	9.5
<i>Passion Fruit Meringue Tart</i> Raspberry Jelly, Raspberry & Mint Sorbet	G VG	9.5
<i>Chocolate Delice</i> Peanut Butter Parfait, Lime Gel, Chocolate Crumb, Miso & Honey Ice Cream	D G N V	10
<i>Treacle Tart</i> Pear Textures, Stem Ginger Ice Cream	D G V	9.5
<i>Assiette of Desserts for Two</i> Chef's Selection of Desserts	D G N	20
<i>Selection of Five World Cheeses</i> Chutney & Biscuits	D G N	15

Sweet Wine

<i>A Trio of Sweet Wine - 25ml measures</i>	8.5
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

<i>A Trio of Port - 25ml measures</i>	11
N.V. Ruby, Barros	
2005 Vintage 'Silval', Quinta do Noval	
20 yr-old Tawny, Quinta do Noval	

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