

DINNER MENU

TO START

Sourdough with caramelised onion butter 5.5

RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Yellowfin tuna tartare, bonito emulsion, wasabi, furikake 21

Seabass crudo, jalapeno, yuzu & ginger dressing 18

Selection of raw fish 29

STARTERS

Cornish crab raviolo, langoustine sauce 17

Crispy fried egg, girolles, parmesan sauce 14 *add truffle 9*

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Celeriac, burnt apple purée, truffle, figs & chestnuts 14 (Vg) *

Goat's curd, orange-marinated sand carrots, walnuts 14 *

Comté & Parmesan soufflé, truffle sauce 15

MAIN COURSES

Corn-fed chicken breast, sweetcorn, ceps & cider sauce 28 *

BBQ beetroots, caramelised shallot purée & blackberries 17 (Vg) *

Delica pumpkin risotto, Roquefort, kale & sunflower seed pesto 24 *

Venison loin, glazed root vegetables, lingonberries & blackcurrant jus 38 *

Lamb cutlets, braised belly, burnt aubergine purée & harissa jus 39 *

Steamed halibut, leek, caviar, seaweed & vermouth sauce 39 *

Seabass all'acqua pazza, courgette & green olives 37 *

TO SHARE

800g Côte de Boeuf & Café de Paris sauce 120 *

includes two sides of your choice

SIDES

Tenderstem broccoli 8 (Vg) *

Sautéed wild mushrooms, pumpkin, parsley & garlic 11 *

Rosemary roast potatoes 8 (Vg) *

Glazed sand carrots, mint 8 *

* - Gluten free Vg - Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.