

house bread & butter	5
cooley gold oyster, pear & lovage (each)	5
old winchester & apple croustade (each)	5
tempura chicken wing & vin jaune (each)	10
duck liver, grape & linseed cracker	10
flame badger beetroot, devon blue & shiso	15
salt baked celeriac, horseradish & pine nut	17
raw cuttlefish, winter tomato & fennel pollen	18
shiitake, hazelnut, egg yolk & comté	19
raw beef & jerusalem artichoke hash brown	22
trout, pink fir potato & mussel butter	33
lamb, brassicas & anchovy hollandaise	34
dry aged duck, crapaudine beetroot & green peppercorn sauce	38
bitter leaf salad	6

house bread & butter

old winchester & apple croustade

duck liver, grape & linseed cracker

raw cuttlefish, winter tomato & fennel pollen

salt baked celeriac, horseradish & pine nut

shiitake, hazelnut, egg yolk & comté

lamb, brassicas & anchovy hollandaise

meyer lemon, buttermilk ice cream & meringue

carte blanche **85 (pp)**

wine pairing **65 (pp)**

house bread & butter

old winchester & apple croustade

raw cuttlefish, winter tomato & fennel pollen

or

shiitake, hazelnut, egg yolk & comté

trout, pink fir potato & brown shrimp butter

meyer lemon, buttermilk ice cream & meringue

set lunch menu **38 (pp)**

DESSERT/ CHEESE

chocolate & black barley choux bun	11
meyer lemon, buttermilk ice cream & meringue	11
ossau-iraty, quince& water biscuit	10

SWEET WINE - 75ML

2021 Maury, Mas Amiel - Granache Languedoc, FR	9
2018 Jurancon Moelleaux, Domaine de Souch South-West, FR	12
Petit Manseng	
2023 Pet Nat Cedron 2.6.15, La Cuverie - Gamay & Ploussard Bugey, FR	12

DIGESTIVES 25ML & COCKTAILS

Noix du Pays - Green Walnut Liqueur, Distillerie Cazottes	5
Tomato Liqueur, Distillerie Cazottes	7
Guignes et Guins - Cherry Liqueur, Distillerie Cazottes	8
1738 Cognac, Remy Martin	9
VSOP Calvados, Famille Dupont	9
VSOP Reserve Bas Armagnac, Baron de Sigognac	10
Chartreuse Green	10
Chartreuse Yellow	12
Goutte de Poire - Pear Eau de Vie, Distillerie Cazottes	14

COFFEE

Espresso	3
Decaf Espresso	3