Snacks

Bread
Fennel pollen laminated brioche, garden herb butter

Starters
Scallop, Jerusalem artichoke, apple, marigold, roe sauce
Squab pigeon, duck liver ganache, beetroot, blackberry
Goat's cheese, pear, chicory, croutons, frisée, ajo blanco

Intermediate *
Gamberro Rosso prawn, sea herbs, celery sorbet, buttermilk bread

Mains
Venison, parsnip, brussel sprout and preserved quince
Wild turbot, cauliflower, mushroom, trout roe, vin jaune
Hispi cabbage, smoked ewes curd, black garlic, watercress

Tête de Moine
Red wine figs, candied walnuts, Baron custard, malt loaf
£15.00 supplement

Pre dessert *
Mango and Kaffir lime sorbet, pineapple, rapeseed jam

Dessert
Coffee and chocolate mousse, cocoa nib, Pedro Ximénez, banana
Caramelised puff pastry, miso, yuzu, blackberry Pastis sorbet

Squeeze them ins *

Experience - £110
Signature - £145 *

We take every precaution in preparing each dish, but fish or shellfish may contain small bones or shell and game may contain shot. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure precautions are taken, we cannot guarantee their total absence in our dishes.
A discretionary service charge of 13.5% will be added to your bill.