

Starters

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Cured Kingfish, Fennel, Wholegrain Mustard, Smoked Crème Cheese£16.00

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Orkney Scallops, Cauliflower, Marmite, Kimchi£19.00

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Lobster Tortellini, Squid Ink, Fennel, Yuzu, Bisque£21.00

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Rabbit, Alsace Bacon, Bulgur, Brussel Sprouts£19.00

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Wagyu Beef, Braised Red Cabbage, Chervil Root, Spiced Honey Glaze£21.00

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Heritage Beetroot Tartare, Walnut, Pomegranate, Stilton£15.00

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Smoked Hens' Egg, Chanterelle, Onion, Parsley Velouté£17.00

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Oscietra Caviar, Traditional Garnish

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- **15g£50.00**

- **30g£90.00**

Mains

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Cod, Octopus, Puy Lentils, Apple, Carrots£35.00

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Halibut, Braised Baby Gem, Girolles, Creamy Dashi£36.00

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Lemon Sole, Citrus Mash, Brown Shrimp, Beurre Blanc, Oscietra Caviar£37.00

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Chicken, Savoy Cabbage, Black Truffle, Morels£34.00

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Braised Short Rib, Turnip, Sweet and Sour Glaze£36.00

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Lamb Saddle, Smoked Shoulder, Ratatouille, Wild Garlic£36.00

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Stuffed Courgette Flower, Feta, Pine Nuts, Roasted Yeast Sauce£26.00

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Jerusalem Artichoke Pie, Beaufort Cheese, Pickled Salsa£26.00

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Josper Grill

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Côte de Bœuf, Red Wine Braised Cheeks, Bone Marrow, Mixed Vegetables, Mushrooms

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• **For 2£90.00**

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Grass Fed Rib-Eye, Triple Cooked Chips, Béarnaise and Peppercorn Sauce£37.00

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Fillet, Triple Cooked Chips, Béarnaise and Peppercorn Sauce£42.00

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Dingley Dell Pork Cutlet, Apple and Kohlrabi Coleslaw, Cider Glaze£34.00

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