

TASTING MENU

SIGNATURE MENU

Lobster & beetroot sandwich, dill, chives

Roasted parsnips, Nashi pears, spiced almonds, mustard leaves

Seared scallops, coral butter sauce, confit lemon, broccoli

Ox tongue, sourdough & bone marrow foam, celery, grapefruit

Castelmagno cheese stuffed ravioli, squash, quince chutney, smoked hazelnuts

Koji-aged duck breast & leg, tardivo Trevigiano, sour apple sauce

Coffee parfait, Baileys, liquorice & rosemary

VEGETARIAN MENU

Wholemeal crackers, burrata, pickled celery, oregano

Roasted parsnips, Nashi pears, spiced almonds, mustard leaves

Jerusalem artichoke, porcini mushrooms, pistachio, cured egg yolk

Celeriac & leek soup, sautéed chicory, puffed Parmesan rind

Castelmagno cheese stuffed ravioli, squash, quince chutney, smoked hazelnuts

Seasonal roots & leaves, liquorice sauce

Dates sponge, pear & miso foam, saffron ice cream

£75 per person, to be enjoyed by the whole table

Fine cheese selection, homemade jams and bakery at £10 supplement per person

Classic wine pairings at £65 per person

A LA CARTE MENU

TO START

Lobster & beetroot sandwich,
grapefruit, chives 10

Wholemeal crackers, burrata, pickled
celery, oregano (v) 8

Jerusalem artichoke, porcini mushrooms,
pistachio, cured egg yolk (v) 12

Roasted parsnips, Nashi pears, spiced
almonds & mustard leaves (vg) 12

Seared scallops, coral butter sauce,
confit lemon, broccoli 14

Home-cured sardines, puntarelle and
heritage carrots on brown toast 12

Ox tongue, sourdough & bone marrow
foam, celery, grapefruit 13

Rabbit loin & rillettes, cavolo nero,
pickled chestnuts, sage 13

Castelmagno cheese ravioli, squash, quince
chutney and smoked hazelnuts (v) 14

Celeriac & leek soup, sautéed chicory,
puffed Parmesan 14

MAIN

Halibut, chickpeas, wild mushrooms,
truffle 30

Lamb chop & shoulder, Pecorino Romano,
caramelised Roscoff onion, dark chocolate
sauce 32

Poached John Dory, fennel, green apple,
black olives 34

Seasonal roots & leaves,
liquorice sauce (vg) 22

Fregula, caramelised onion, braised
ox cheek, yuzu & sorrel 19

Koji-aged duck breast & leg, tardivo
Trevigiano, sour apple sauce 32

LARGE CUTS

Grilled Dedham Vale rib-eye steak (400g),
peppercorn sauce, pickled red cabbage 52

Lemon-miso charred stone bass (400g),
Béarnaise, pickled radish 48

SIDE DISHES

Chargrilled cavolo nero, garlic butter,
toasted almonds 5.5

Green leaves salad, asparagus
shavings & seeds 6.5

Crisp potato terrine, onion relish 6

Fennel gratin 6.5

Should you have any questions regarding allergens, preparation or contents of our food, please ask a member of our team.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to the total bill.