

À la carte menu

Starters

Isle of Wight heirloom tomatoes, Perla de Mediterranea burrata, elderflower & lovage	£22
Norfolk asparagus, morels, smoked marrow bone, bone broth	£24
Orkney scallop, fennel, tonka bean, Sicilian lemon	£30
Hay smoked veal sweetbread, peas, wild garlic	£27

Main courses

Jersey royals, Hen of the Woods, peas & summer truffle	£32
Cornish monkfish, seaweed, clams, Alsace bacon	£38
Jimmy's Farm suckling pig, smoked eel, burnt Braeburn apple	£38
Dry aged beef sirloin, tempura Anna, black bean sauce	£46
Beef Wellington (to share)	£94

Sides £7

Gem Caesar, anchovies, parmesan, croutons
French style peas
Pomme purée

Desserts

English strawberries, chamomile, clotted cream	£15
'Solero', tropical fruits, Tahitian vanilla	£15
Valrhona Azelia chocolate cremeux, yuzu, hazelnut praline	£16
Apple tatin, Calvados caramel, Tahitian vanilla ice cream	£15
Selection of seasonal cheeses by Maître affineur Buchanan's	
3 cheeses	£16
5 cheeses	£22

Head Chef Marc Hardiman

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

* Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.