

Sturia caviar

(Served with potato blinis and sour cream)

Vintage Baerii	10g £45	30g £130
Oscietra Prestige	10g £60	30g £175

Starters

Jerusalem artichoke soup, gruyere brioche, winter truffles	£18
Cured & pine smoked Faroe Islands salmon, Bergamot dashi	£24
Portland crab, Hazelnut, finger lime, dill	£30
New forest asparagus, coddled egg, king peter ham, Montgomery cheddar	£28
Agnolotti, ricotta, wild garlic, toasted pinenuts	£24
Forest mushrooms, wild grains & miso	£26
Whipped duck liver, Yorkshire rhubarb, honeycomb	£28

Main courses

Mayan gold potato gnocchi, romesco, sheep's cheese, fermented garlic	£32
Salt baked celeriac, hen of the woods, roasted yeast sauce	£28
Skrei cod a la Grenobloise	£38
Line caught Sea bass, hot & sour prawn liquor	£46
Norfolk black leg chicken, burnt leek, black truffles, hazelnut vinaigrette (to share)	£36pp
*West country lamb, carrot, lovage, goats curd	£46
Beef, caramelised onion, bone marrow toast - 45 day dry aged fillet	£52
- Wagyu bavette	£48

Sides £8

Pomme purée
 Cave aged cheddar cauliflower cheese
 Winter greens chilli & sesame
 Bitter leaves, salad cream

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.

Desserts

Apple Tarte tatin, Calvados caramel, Tahitian vanilla ice cream	£15
Grand Marnier soufflé	£16
Araguani chocolate & dulce de leche, Caramelised banana & lime ice cream	£16
Paris Brest, forelle pear, mascarpone & almond (to share)	£24
Gariguettes strawberries & cream, mint & lime	£16
Sticky toffee pudding parsnip ice cream	£14
Selection of seasonal cheeses by Maître affineur 'Buchanans' * - 3 Cheeses	£18
5 Cheeses	£24

Head Chef Marc Hardiman

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