

A LA CARTE

CHEF'S TASTING MENU £65.00/person

STARTERS

Organic pugliese Burrata, british nettle pesto, green apples, red peppers, pinenut tuile (v)	9.50
Welsh hen's egg yolk tortello, Trealy farm smoked pork belly, potato foam	10.50
Marinated sea bass, orange ponzu, burned blood orange, bitter leaves	11.50
Slowly cooked octopus & beetroot salad, smoked aioli, Barolo vinegar	12.00
Beef cheek salad, bone marrow cromesqui, carrots, horseradish, pickles	12.50
Portland crab, avocado puree, coriander tuile, winter tomato coulis, green curry	14.00

MAINS

Crispy line caught cod, green anise, glazed salsifies, sake emulsion & dill	26.00
Handmade orecchiette pasta, morels, green asparagus, Sherry, Warwickshire berskwel (v)	27.00
Diver caught king scallops, artichokes, shellfish & almonds jus, coriander, lime	31.00

Smoked duck from Merrifield farm, hay, savoy cabbage, foie gras jus	31.00
Josper grilled Rhug Estate lamb, organic spelt, wild garlic, broadbeans, lemon, savory	32.00
Hereford 28 day-aged ribeye steak, braised potato in beef jus, green onion tempura	34.00

SIDES

Market vegetables, mash or homemade frites	4.00
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This menu is for the enjoyment of the entire table

Amuse Bouche

Marinated sea bass, orange ponzu, burned blood orange, bitter leaves

Diver caught king scallop, shellfish & almonds jus, coriander, artichokes puree

Handmade orecchiette pasta, morels, green asparagus, Sherry, Warwickshire berskwel

British rose veal, Climpson & sons' coffee, chicory, cappuccino foam

Our famous mash potato

Chocolate tuile, milk & dark chocolate cream, walnut praline, vanilla ice cream

Tea or Coffee & petit fours

MATCHING WINE FOR YOUR TASTING MENU...

Additional £40.00/person

Ask our sommelier to recommend the best wine

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights. (v) Suitable for vegetarians. Fish dishes may contain bones or shells.
Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.