

37 B

2 COURSE MENU £49
3 COURSE MENU £59
7 COURSE TASTING EXPERIENCE £99



STARTERS

Egg Kadaif, Alsace bacon & watercress *Dairy, Gluten, Egg*

Green courgette gazpacho, homemade Carta di musica & creamy goat cheese *Dairy, Gluten, Egg*

Pristine crabmeat, elderflower Panna Cotta & Barattiere gin jelly *Shellfish, Sulphites, Dairy, Gluten*

Venison tartare, croissant pudding & Baerii caviar *Gluten, Egg, Dairy, Sulphites*(Suppl.£12)*

Salmon sushi with dashi broth *Fish, Soya, Sulphites, Dairy*

MAINS

Vol au Vent, organic sheep ricotta, Tropea onion & tomato *Sulphites, Gluten, Dairy, Egg*

Sea bass, Spring green garden & Kombucha *Fish, Dairy, Gluten*

Blue Lobster, Spiky artichokes & winter tomato *Shellfish, Egg, Nuts, Gluten, Dairy *(Suppl. £12)*

Dry-Aged Beef fillet, beetroot & zeppole *Gluten, Sulphites, Dairy*

Lamb cutlets, sun vegetables & black garlic puree, ratatouille gel *Dairy, Gluten, Sulphites*

DESSERTS

Ask us for today's selection of artisan cheeses from Paxton and Whitfield,
Honey and fresh bread *Gluten, Dairy*

Bōkan chocolate sensation *Gluten, Dairy, Egg, Nuts*

Gariguettes & lemon Verbena magnum *Dairy, Gluten, Egg*

Modern tiramisu *Dairy, Egg, Sulphites, Gluten*

Selection of homemade ice cream & sorbets *Dairy*

SIDES

Roasted sweet baby corn **7.00**

Mashed potato **6.00**

Black truffle mashed potato **9.00**

Black truffle potato finger **9.00**

Marinated sweet Romano pepper **8.00**

TASTING EXPERIENCE £99



Until 21:00

WINE PAIRING £79

Amuse bouche

Borlotti beans & Leek confit

Celery, Sulphites

Cod cheek, ras el hanout & lemon condiment

Gluten, Celery, Sulphites

Queen langoustine & razor clams

Shellfish, Dairy, Sulphites

Merrifield duck breast, hibiscus & red cabbage kimchi

Gluten, Dairy, Egg, Sulphites

Short ribs, parsnip & shitake mushroom

Dairy

Open Raviolo

Dairy, Egg

Bōkan Vacherin

Dairy, Gluten, Egg, Nuts, Sulphites

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

Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on

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B

3 COURSE MENU £45
BOTTOMLESS PROSECCO £19



STARTERS

Salmon sushi with dashi broth *Sulphites, Dairy, Soya, Fish*

Egg Kadaif, watercress puree, Alsace bacon *Dairy, Gluten, Egg*

Jerusalem artichoke soup & Mozzarella di bufala *Dairy, Nuts*

MAINS

Organic chicken supreme, parsnip puree, Girolles & Shitake mushrooms. *Gluten, Sulphites, Dairy*

Cod, spring green garden *Dairy, Fish*

Vol au Vent, organic sheep ricotta, Tropea onion & tomato *Sulphites, Gluten, Dairy, Egg*

DESSERTS

Ask us for today's selection of artisan cheeses from Paxton and Whitfield,
Honey and fresh bread *Gluten, Dairy*

Bokan chocolate sensation *Dairy, Egg, Gluten, Nuts*

Fraisier with vanilla parfait & strawberry sorbet *Dairy, Egg, Gluten, Nuts*

A selection of homemade ice cream & sorbets *Dairy*

SIDES

Homemade truffle & cheese fries **9.00**

Marinated sweet Romano pepper **8.00**

Mash potato **6.00**

Black truffle mash potato **9.00**

Roasted sweet baby corn **7.00**

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. Served from 12:30 to 14:30 (last order) on Saturdays and 12:30 to 15:00 (last order) on Sundays. Bottomless Prosecco is available for 1.5 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill.

Meat weights are approximate uncooked weights. Fish dishes may contain bones and all of our game are wild and may contain shot. 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.