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



STARTERS

Organic steamed egg, wild mushroom, Alsace bacon, chestnut & white sweet potato Dairy, Gluten, Egg, Mushroom

Delica pumpkin soup, popcorn foam & pumpkin seed tuile Dairy, Gluten, Egg

Atlantic mackerel, chilli jalapeno sauce, romanesco cauliflower & finger lime caviar Nuts, Dairy, Sulphites

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

Salmon sushi with dashi broth Soya, Sulphites, Dairy

MAINS

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

Turbot on hoar, lemon grass, Beluga lentils, pickled kohlrabi Fish, Dairy, Sulphites

Blue lobster, spiky artichokes & seasonal tomato Shellfish, Crustacean, Molluscs, Egg, Nuts, Gluten, Dairy * (Suppl. £12)

Dry-aged beef fillet, beetroot & zeppole Gluten, Sulphites, Dairy

Lamb cutlets, sun vegetables & black garlic purée, 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

Raspberry Charlotte Dairy, Gluten, Egg, Nuts

Modern Tiramisù Dairy, Egg, Sulphites, Gluten

Selection of homemade ice creams & sorbets Dairy

SIDES

Roasted sweet 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

Scallop, clams, sea herbs Shellfish, Crustacean, Dairy, Sulphites

Quail, moscato grape, foie gras elegance Gluten, Dairy, Sulphites

Short ribs, parsnip, shitake mushroom

Dairy

Figs Pavlova

Ricotta & pear

Dairy, Gluten, Egg, Nuts

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

37 3

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45 BOTTOMLESS PROSECCO OR HOUSE WINE (WHITE OR RED) £19



STARTERS

Delica pumpkin soup, isigny cream & croutons Dairy, Gluten

Smoked salmon, Ratte potato, pine cream Sulphites, Fish, Dairy, Gluten

Crispy egg, Alsace bacon, watercress Purée Dairy, Gluten, Egg

MAINS

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

Grilled Stone Bass, dashi broth, daikon radish Sulphites, Fish, Sesame

Fallow deer burger, ginger glaze, home-made fries Sulphites, Dairy, Egg, Gluten

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

Mango Dairy, Egg, Gluten

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 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. Bookings available from 12:30 to 14:30 on Saturdays only. Bottomless Prosecco or Wine 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.