

2 COURSE MENU £55  
3 COURSE MENU £65  
TASTING EXPERIENCE £79



## STARTERS

Onion Soup, Gruyère Cheese and Homemade Brioche *Dairy, Egg, Gluten, Sulphur*

Salmon Tartare, Cauliflower Panna Cotta and Shiso Tempura *Egg, Dairy, Fish, Gluten*

Grilled Mackerel, Blood Orange, Fennel and Chilli *Fish, Gluten, Dairy*

Beef Fillet Tonnato and a Winter Salad *Fish, Gluten, Egg, Mustard*

Wild Mushroom Macaroni with Foie Gras **(Suppl. £10)** *Dairy, Egg, Gluten*

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## MAINS

Winter Truffle and Black Trumpet Risotto **(Suppl. £15)** *Dairy, Gluten, Nuts, Sulphites*

Grilled Stone Bass, Dashi Broth and Wild Mushrooms *Fish, Gluten, Sesame, Soya*

Swordfish, Baby Leek and a Tartare Hollandaise sauce *Dairy, Fish*

Quail, Freekeh, Herb salad and Kimchi *Dairy, Gluten*

Ox Cheek, Rib-eye, Root Vegetables and a Red Wine sauce *Dairy, Sulphur*

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## DESSERTS

Selection of Artisan Cheeses from Aubrey Allen, with Seasonal Marmalade *Dairy, Gluten*

Chocolate and Caramel Cake *Dairy, Egg, Gluten, Nuts*

Blackberry and Celery Tart *Dairy, Egg, Gluten, Celery, Sulphites*

Kiwi Tartare, Lime Jelly, Mascarpone Mousse, Opaline and a Coconut Sorbet *Dairy*

Selection of Homemade Ice Creams and Sorbets  
*Dairy, Egg, Nuts, Soya*

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## SIDES

Truffle Mashed Potato **9.00**

Josper Grilled Vegetables **8.50**

Pommes Dauphine with Tomato & Basil Pesto Sauce **9.00**

Mashed Potato **7.50**

Winter Tomato Salad **8.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your 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.

**TASTING EXPERIENCE £79**

**WINE PAIRING £70**

Until 9:00pm

**Amuse Bouche**

*Dairy, Egg, Gluten, Nuts*

**Onion Soup, Gruyère Cheese and Homemade Brioche**

*Dairy, Egg, Gluten, Sulphur*

**Winter Truffle and Black Trumpet Risotto**

*Dairy, Gluten, Nuts, Sulphites*

**Grilled Stone Bass with Dashi Broth and Sea Herbs**

*Fish, Gluten, Soya, Sulphites*

**Quail, Freekeh, Herb Salad, Kimchi**

*Dairy, Gluten, Sulphites*

**Selection of Artisan Cheeses from Aubrey Allen with  
Seasonal Marmalade (optional extra course £15)**

*Dairy, Gluten*

**Pear Cannoli with Ricotta Mousse, Pear Compote and Pear  
sorbet**

*Gluten, Egg, Dairy, Sulphites*

All prices are in pounds Sterling and inclusive of VAT at the current rate.  
A discretionary 13.5% service charge will be added to your bill. Weights.  
(v) Suitable for vegetarians.  
Fish dishes may contain bones.

If you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens, please speak to our staff, allergens indicated under the dish are just for guiding and might differ from actual ingredients or cross contaminations.





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**STARTER**

Pumpkin soup, roasted pumpkin Seeds & Crème Fraîche  
*Dairy, Gluten.*

Salmon Tartare with Sisho Tempura *Egg, Fish, Gluten, Sulphur*

Beef Fillet Tonnato, Winter Salad  
*Egg, Fish, Gluten, Sesame, Sulphites*

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**MAINS**

Wild Mushroom Risotto *Dairy, Gluten, Nuts, Sulphites*

Red Mullet, Orange, Fennel & Cauliflower *Dairy, Fish, Sulphites*

Pork rib eye cured in maple syrup with roasted vegetables, roasted carrot, gravy  
*Gluten, Egg, Dairy, Mustard, Sulphur*

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**DESSERTS**

Selection of artisan cheeses from Aubrey Allen and seasonal marmalade  
*Dairy, Gluten*

Profiteroles *Dairy, Egg, Gluten*

Crêpes Suzette with Orange & Cognac Crème  
*Dairy, Egg, Gluten*

A selection of Homemade Ice Creams & Sorbets  
*Dairy, Nuts, Soya*

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**SIDES**

Homemade  
Truffle & Cheese Fries **9.00.**

Mashed Potato **7.50**

Tenderstem Broccoli **8.50.**

Tomato Salad **8.00**

Black Truffle Mashed Potato **9.00.**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. Bookings available from 12:30 to 14:00 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 our game dishes are wild, so 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.