

37 B

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



STARTERS

- Organic egg & winter truffle *Dairy, Gluten, Egg*
- Onion soup, gruyère cheese & homemade brioche *Gluten, Dairy, Sulphites*
- Squid, chorizo & winter tomato *Seafood, Sulphites, Gluten*
- Poached lobster & Baerii caviar *Sulphites, Gluten, Dairy, Egg* **(Suppl. £10)**
- Venison tartare, croissant pudding & avocado *Gluten, Egg, Dairy, Sulphites*
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MAINS

- Winter truffle & black trumpet risotto *Gluten, Egg, Dairy* **(Suppl. £12)**
- Trout, potatoes & bergamot crème anglaise *Dairy, Sulphites, Egg, Gluten*
- Red mullet, fennel & cauliflower *Dairy, Sulphites, Gluten*
- Organic Chicken ballotine, Jerusalem artichoke & chestnut ragù *Dairy, Egg, Gluten, Celery*
- Dry aged rib-eye, jospier polenta & rainbow carrots *Gluten, Dairy, Sulphites*
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DESSERTS

- Selection of artisan cheeses from Paxton & Whitfield, quince & pineapple chutney
Dairy, gluten
- Modern tiramisu *Dairy, Egg, Sulphites, Gluten*
- Tonka bean & berry mess *Egg, Dairy*
- Chocolate sensation *Dairy, Gluten, Eggs, Nuts*
- Selection of homemade ice cream and sorbet *Dairy*

Purple Broccoli **7.50**

Black truffle potato fingers **9.00**

Mashed potato **6.00**

Granny Smith apple endive salad, pecan nuts
& honey dressing **8.00**

Black truffle mashed potato **9.00**

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. Meat weights are approximate uncooked weights.
(v) Suitable for vegetarians.

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.

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



STARTERS

Black line tofu, onion & spinach marmalade, dashi broth *Sulphites, sesame*

Global artichoke salad *Sulphites*

Rainbow carrot terrine *Sulphites, Gluten*

MAINS

Winter truffle & black trumpet risotto (Suppl. £12) *Sulphites, Gluten*

Vol au Vent, Tropea onion & tomato *Sulphites, Gluten*

Beetroot zeppole & pomegranate *Gluten, Sulphites*

DESSERTS

Selection of homemade sorbets

Chocolate, blackcurrant tart & timur pepper *Gluten, Nuts*

SIDES

Roasted sweet corn **7.00**

Marinated sweet Romano pepper **8.00**

Granny smith apple endive salad,
Pecan nuts & honey dressing **8.00**

37 **B**

TASTING EXPERIENCE £99



Until 21:00

WINE PAIRING £79

Amuse bouche

Dairy

Winter truffle & black trumpet risotto

Dairy, Gluten, Egg

Cod cheek, ras el hanout & lemon condiment

Gluten, Celery, Sulphites

Lobster linguini

Shellfish, Dairy, Sulphites, Gluten

Quail, moscato grape & foie gras

Gluten, Dairy, Sulphites

Pork shoulder, spicy chorizo & bok choy

Dairy, Sulphites, Sesame

Fig Pavlova

Egg

Ricotta & pear

Dairy, Gluten, Egg, Nuts

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Food allergies and intolerances: please speak to our staff if you suffer from an allergy or intolerance or would like more information



VEGAN TASTING EXPERIENCE £99

WINE PAIRING £79

Until 21:00

Amuse bouche

Black line tofu, onion & spinach marmalade, dashi broth

Sulphites, sesame

Winter truffle & black trumpet risotto

Gluten

Vol au vent, Tropea onion & tomato

Sulphites, Gluten

Rainbow carrot terrine

Sulphites, Gluten

Beetroot zeppole & pomegranate

Gluten, Sulphites

Blackcurrant sorbet

Blackcurrant, timur pepper & chocolate tart with ice cream

Gluten, Nuts

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SKY-HIGH BRUNCH SERIES

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



STARTER

Comte foam, fried egg & shiitake mushroom crêpe
Gluten, Dairy, Egg

Squid, chorizo & winter tomato
Sulphites, Gluten, Shellfish

Onion soup, gruyere cheese & homemade brioche
Sulphites, Gluten, Dairy

MAINS

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

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

Capon, jospier polenta & rainbow carrots
Sulphites, Dairy

DESSERTS

Selection of artisan cheeses from Paxton & Whitfield, quince & pineapple chutney
Dairy, Gluten

Bokan chocolate sensation
Dairy, Egg, Gluten, Nuts

Lemon tart
Dairy, Egg, Gluten, Nuts

A selection of homemade ice creams & sorbets
Dairy, Egg

SIDES

Homemade truffle & cheese fries **9.00**

Granny smith apple endive salad, pecan nuts & honey dressing **8.00**

Mash potato **6.00**

Purple broccoli **7.50**

Black truffle mash potato **9.00**

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 14:00 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.

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SKY-HIGH BRUNCH SERIES

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



STARTERS

Black lime tofu, Onion & spinach marmalade, dashi broth
Sulphites, sesame

Global artichoke salad
Sulphites

Rainbow carrot terrine
Sulphites, Gluten

MAINS

Winter truffle & black trumpet risotto (Suppl. £12)
Sulphites, Gluten

Vol au vent, Tropea onion & tomato
Sulphites, Gluten

Beetroot zeppole & pomegranate
Sulphites, Gluten

DESSERTS

Selection of homemade sorbets

Chocolate, blackcurrant tart & timur pepper
Gluten, Nuts

SIDES

Purple Broccoli 7.50

Granny Smith apple endive salad, pecan nuts & honey dressing 8.00

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.

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