

STARTERS

Deep fried truffle burrata, heritage tomatoes, basil gel, tomato and fennel jam, sumac	13
Asparagus, goat cheese sauce, mushrooms, baby carrots and edible flowers (v)	13
Severn & Wye smoked salmon, spinach purée, purple potato blinis, keta, sea fennel	14
Dorset crab, crab parfait, vanilla and pomelo, dandelion	16
Scottish langoustine open raviolo, carrot and buttermilk purée, shellfish emulsion	20
Oxtail soup, gyoza, truffle cream cheese, parsley and orange crumbs	11
Duck and pistachio terrine, wild mushroom brioche, kumquat marmalade, radish salad	12

TO START OR TO SHARE

Slow-cooked pork belly, pea gel, white asparagus, wild garlic, crackling	12 / 23
Quail, crispy leg apple and thyme, fennel aioli, sea buckthorn gel	12 / 23
Hand-dived scallops, black pudding, apple and blood orange	18/ 34

(v) suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

MAINS

Crown Prince pumpkin tart, Isle of Wight blue cheese, almond dressing, organic leaves (v)	22
Winter vegetable stew, couscous, grilled sausage, pitta bread, spiced yoghurt (ve)	23
Hake, confit chicken wings, Jerusalem artichoke purée, tapenade butter	24
Poached salmon, miso caramel, romanesco, stuffed baby gem, new season garlic	26
Stone bass, fresh morels, asparagus, Madeira cream	32
Turbot, steamed cockles, cucumber, butter sauce	33
Iberico pork fillet, stuffed cabbage, compressed apple, pumpkin purée	29
Duck breast, crispy confit, salt-baked swede, pear and smoked duck barley, black cabbage	29
Stuffed loin of lamb, truffle gnocchi, pickled girolles, chestnut purée	33
Dry-aged beef fillet, beef cheek bon-bon, cep purée, rainbow chard, horseradish cream	38
Châteaubriand, salt-baked celeriac, truffle macaroni cheese, sesame and pumpkin seed-crusting mushrooms (for two people)	80

SIDES

Broccoli, toasted almonds, brown butter (v)	6
Kale, quinoa, apple and pomegranate salad (ve)	6
Roasted new potatoes, rosemary salt (ve)	6
Wild rocket salad, aged balsamic, Parmesan	6
Chips (ve)	6
Fresh truffle, macaroni cheese (v)	8