

DINNER



APERITIFS

Kill Bill: Volume 1 8.00

Vodka, umeshu sake, ginger, lemon, homemade honey-soda

WHILST YOU DECIDE

Nocellara del Belice olives 3.00

Warm sourdough & sea salt butter 4.00



STARTERS

Castel Franco, apple, pickled walnut, Stilton, grape, celery, Waldorf 8.00

Scorched mackerel, pickled cucumber, radish, dill oil 10.00

Slow cooked duck egg, celeriac, bacon, Parmesan, winter truffle 12.00

Smoked duck breast, confit leg, heritage beets, balsamic oil 12.00



MAINS

Butternut squash risotto, burrata, amoretti biscuit, pine nut, sage 15.00

Sirloin, pink fir potatoes, purple sprouting, malted shiitakes, smoked anchovy butter 28.00

Halibut, avruga caviar, sea vegetables, pickled shallots, champagne veloute 23.00

Roasted guinea fowl, king cabbage, trompettes, pear, chestnut, winter truffle 24.00



DESSERTS

Muscovado financier, toffee apples, dates, walnut, coffee, vanilla ice cream 7.00

Rum roasted pineapple, chilli salsa, vanilla mousse, coconut sorbet 7.00

Dark chocolate mousse, malt puree, lime & salted caramel ice cream 7.00

Selection of four British & French cheeses, seasonal garnish, walnut bread 15.00

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of staff