

DINNER



TASTING MENU £50pp

Monday to Friday 6-8pm

Beetroot | Tuna | Quail | Scallop | Venison | Chocolate

STARTERS

Mesclun Leaf Salad, Pickles, House Vinagrette 6

Loin de L'oeil, Clos Rocailleux, France

Heritage Beetroots, Goats Curd, Granny Smith Apple, Sorrel, Smoke 8

Refosco, Villa Locatelli, Italy

Tuna Tataki, Pineapple, Avocado, Wasabi, Sesame, Coriander 11

Sauvignon Blanc, Zephyr Wines, New Zealand

Scallops, Chorizo, Squash, Apple, Red Amaranth 14

Champagne, Levasseur, Rue de Sorbier, Brut

Quail, Foie Gras, Sweetcorn, Kohlrabi, Sunflower Granola, Pine Oil 13

Pinot Noir, Sancerre Rouge, Loire, France

MAINS

Sea Bream, Butternut Squash, Chanterelles, Cavolo Nero, Truffle Pesto 18

Dry Furmint, MAD, St Tamas, Hungary

Butternut Squash Risotto, Goats Curd, Chanterelles, Truffle Pesto 16

Passerina, Abruzzo, Italy

Cod, New Potatoes, Chanterelles, Cavolo Nero, Celeriac, Truffle Beurre Blanc 20

Verdicchio, Salamagina, Italy

Venison Haunch, Salsify, Cep, Kale, Roscoff, Chestnut, Red Wine Jus 24

Barbera, Guerila, Slovenia

Sirloin, Pont Neuf, Beer Onions, Malted Shiitake, Smoked Anchovy Butter 26

Shiraz, Pinot Noir, Barbera and more, Bonfire Hill, S.A

SIDES 3

New Potatoes | Cavolo Nero | Pont Neuf | Rosemary Fries | Green Salad

Chef: Elliot Miller

If you require any specific allergen information please ask a member of the team