

A LA CARTE

NIBBLES

BREAD <i>with miso butter</i>	4
PITTED NOCELLARA & KALAMATA OLIVES <i>(ve) (gf)</i>	4

STARTERS

VARIATION OF CARROT <i>Terrine, pickled carrot, cardamom purée, cumin tuile, black garlic velouté and emulsion (ve) (gf adaptable)</i>	10
GOAT CURD MOUSSE <i>Jerusalem artichoke a la Grecque, pickled quince, and purée (v)</i>	11
BREADED HEN'S EGG <i>Taleggio sauce, pickled butternut squash, pumpkin purée, balsamic pearls, pancetta tuile</i>	11
PIGEON PASTRAMI <i>Poached pear, watercress emulsion, Port gastrique and pecorino (gf)</i>	12
TEMPURA <i>Deep fried prawns & baby squid, Jerusalem artichoke crisps, crispy kale, dill emulsion</i>	13

MAINS

ROASTED CAULIFLOWER <i>Purée and soy braised ribs, pickled mooli and crispy kale (ve) (gf)</i>	18
VIOLET POTATO GNOCCHI <i>Wild mushroom purée, hen of the woods, Parmesan foam, truffle tuile (v)</i>	19
STUFFED SEA BASS <i>Variegated kale, braised fennel, Champagne beurre blanc, fish roe (gf)</i>	24
PORK LOIN <i>Kohlrabi, apple, tenderstem broccoli, puffed pork skin, Port sauce (gf)</i>	22
STEAK 8oz <i>"Ruby & White" sirloin, Roscoff onion, pomme purée, pulled beef (gf & df upon request)</i>	28
AUSTRALIAN WAGYU RUMP STEAK <i>(available on pre-order only)</i>	50

SIDES

PEPPERCORN SAUCE <i>(gf)</i>	3
SALAD <i>Rocket leaves, pecorino, balsamic glaze (v) (gf)</i>	4
SAUTÉED NEW POTATOES <i>herbs and butter (gf)</i>	4
POTATO PURÉE <i>(gf) (add pulled beef 7, add truffle 6.5)</i>	3
ROASTED TENDERSTEM BROCCOLI <i>with chilli & garlic oil, toasted almonds (ve) (gf)</i>	4.5
SICILIAN CAPONATA <i>aubergine, courgette, tomatoes, celery, onion and pine nuts in tomato sauce (ve) (gf)</i>	4

DESSERTS

VALRHONA DARK CHOCOLATE DELICE <i>hazelnut praline, espresso cream, malt ice cream (v)</i>	9
AMALFI LEMON PARFAIT <i>matcha sponge, blood orange, honey tuile (v)</i>	8
SEA BUCKTHORN TART <i>Italian meringue, whipped yoghurt, cocoa nibs tuile (ve)</i>	8
YUZU POACHED BANANA <i>salted caramel, coconut foam, toasted almond (ve) (gf)</i>	8
CHEESE BOARD - <i>cave-aged Cheddar, Stilton, goat's cheese, fig preserve, grapes, crackers (v)</i>	11

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill