

## STARTERS

Gazpacho, prawns, squid and chorizo kebab, frozen olive oil	13
Citrus-marinated salmon, black garlic emulsion, seaweed tartar, shaved radish	14.5
Warm Dorset crab, sweetcorn custard, cornbread, crab ketchup	16.5
Hand-dived scallops, pencil asparagus, chorizo crumble, sea aster	18 / 34
Scottish langoustine, tomato marshmallow, compressed cucumber, langoustine oil	20
Duck and pistachio terrine, wild mushroom brioche, kumquat marmalade, radish salad	13
Slow-cooked pork belly, fennel, lemon verbena, smoked hummus, crackling	13 / 23
Roasted quail, gyoza, fresh peas, girolles, cauliflower purée	14 / 26
Warm asparagus, goat's cheese mousse, baby carrots, mushrooms, edible flowers (v)	13
Truffle burrata, roasted peach, smoked almonds, basil gel	14

## MAINS

Poached salmon, miso caramel, broccoli, stuffed baby gem, new season garlic	27
Turbot, steamed cockles, cucumber, butter sauce	33
Hake, confit chicken wings, Jerusalem artichoke purée, tapenade butter	24.5
Stone bass, crab cake, pea pureé, tomato and basil vinaigrette	33.5
Duck breast, honey and lavender fig, coddled duck egg, pistachio crumbs	29.5
Lamb cutlet and belly, goat's curd, courgettes, broad beans	33
Iberico pork fillet, stuffed cabbage, compressed apple, pumpkin purée	29
Dry-aged beef fillet, beef cheek bon-bon, cep purée, rainbow chard, horseradish cream	38.5
Châteaubriand, saltbaked celeriac, truffle macaroni cheese, sesame and pumpkin seed-crusting mushrooms (for two people)	80
Marinda tomato tart, ricotta cannelloni, basil emulsion (v)	22
Wild mushroom and smoked celeriac lasagne, buttermilk and maple emulsion, broad beans, trumpettes (v)	24
Vegetables en papillote, courgettes, aubergines, tomatoes, panisse chips, truffle mayonnaise (ve)	23

## SIDES

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