

BREAD

London sourdough, 72 hour fermented seeded porridge, Sicilian olive with Brue valley butter 4

BLACK PIG HAM 100g 29

Spanish free-range ham, sesame sourdough bread

STARTERS

Hand dived Orkney scallops, blood orange gel, arancini, monk's beard 18

Citrus cured salmon, seaweed focaccia, Swedish mustard, dill, onion seeds 14

Spiced Dorset crab, toasted brioche, honey and lemongrass sabayon, honey cress 16.5

Langoustine open ravioli, bisque, carrot ginger and buttermilk purée, fennel cress 20

Slow cooked lamb neck, cumin-scented quinoa, buttermilk gel, sautéed black cabbage 14

Slow cooked pork belly, Stilton rarebit, cauliflower, apple, crackling 14 / 25

White bean soup, Beyond Meat and beetroot tortellini, golden beetroot purée, pea shoots (ve) 13

Roasted heritage vegetables, smoked hummus, chia and oat crumble, herb and hazelnut pesto, caraway kefir (v) 12

Truffle burrata, white asparagus, pea gel, basil seeds, puntarella (v) 15

MAINS

Lemon sole, salt cod cream, queen scallops, sand, seaweed	32
John Dory, lobster mash, soya beans, samphire, lobster emulsion	35
Cod, fennel Barigoule, cep ketchup, chestnut mushroom, cod fritter, red wine	24
Wild bass, razor clams, black risotto, buttered kale, Champagne sauce	33
Venison haunch steak, Stilton polenta, green peppercorn sauce, braised red cabbage	29.5
28-day dry-aged grass-fed beef fillet, beef cheek bon-bon, rainbow chard, horseradish cream	40
Pork chop, roasted heritage star-anise carrots, parsnip and wholegrain mustard purée, caramelised apples, horseradish and mustard bread pudding	25
Stuffed loin of lamb, salt baked swede, sweetbreads, trompettes, mint baked potatoes	33
28-day dry-aged grass-fed Châteaubriand, salt-baked celeriac, bone marrow crust macaroni cheese, sesame and pumpkin seed-crusting mushrooms (for two people)	85
Grilled pear tart, pickled walnuts, almond cheese cannelloni (ve)	22
Polenta, red and white cabbage, miso, maple, black garlic (ve)	21

SIDES

Broccoli, toasted almonds, brown butter (v)	6.5
Kale, quinoa, apple and pomegranate salad (ve)	6.5
Roasted Aura heritage potatoes, rosemary salt (ve)	6.5
Wild rocket salad, aged balsamic, Parmesan	6.5
Chips (ve)	6.5
Truffle macaroni cheese (v)	8

(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.