

A la Carte Menu

£45 for 2 courses

£60 for 3 courses

Snacks

Smoked Cods Roe, Keta

Truffle, Cavolo Nero, Rye

Cheesy Doughnut, Garlic, Marmite

Amuse

Pear, Tunworth, Sherry Vinegar

Starters

Smoked Eel & Duck Liver Terrine, Raspberry, Beetroot

Roast Scallop, Pigs Head, Cauliflower, Grape

Sweetheart Cabbage, Crab Apple, Onion, Thyme (v)

Native Lobster, Carrot, Oxtail, Smoked Marrow

(£5 Supplement)

Main Course

Moorland Hare, Chervil Root, Sprouts, Raw Chestnut

English Rose Veal, Pumpkin, Trompette, Chard

North Sea Cod, Vegetated Kale, Mussels

BBQ Celeriac, Soft Duck Egg, Chanterelle, Lovage (V)

For allergens and dietary requirements please speak
to a member of the team