

TODAY

PRAWNS 16/28
grilled king prawns, confit lemon
parsley, garlic & chilli butter

TRUFFLE 15/30
Arborio rice, parmesan, mascarpone
Umbrian Autumn black truffle

DOVER SOLE 500g 42
grilled or meunière

STARTERS

MUSHROOMS V 12/18
porcini, girolles, chanterelles, chestnut
garlic, olive oil, sourdough toast

BURRATA V 16
ratatouille, basil pesto, black olives
grilled focaccia

CRAB 18
Colchester white crab, cucumber
dressed brown crab 'mayo', crisp lettuce

SALMON 9
gravadlax cured salmon, avocado purée
cucumber salad, grilled sourdough

TUNA 15
yellow fin tuna tartare, confit tomato
cucumber, avocado, lemon & chilli oil

PARFAIT 11
chicken & duck liver, Port shallots, brioche

LYONNAISE 13
Burford Brown egg, smoked lardons, croutons
frisée, romaine & watercress, mustard dressing

TO SHARE

for two, price per person

CÔTE DE BOEUF 900g 37
Aberdeen Angus cross, 42 day dry aged
Béarnaise & Bordelaise sauce
iceberg lettuce, blue cheese & bacon dressing

MAINS

RISOTTO V 23
roast butternut squash, hazelnut
Winchester cheese, crispy sage & pumpkin seeds

CAULIFLOWER VG 18
grilled spiced cauliflower steak, romanesco
chive, raisin & caper dressing

KIEV 26
Somerset free range chicken breast
Burgundian snails, wild mushrooms, parsley purée

NEW YORK STRIP 300g 38
USDA prime sirloin, pomme frites
peppercorn or béarnaise sauce

OCTOPUS 29
grilled, courgette, aubergine caviar
olive oil, confit tomato, caper & shallot dressing

SEA BASS 35
wild, fillet, leeks, pommes mousseline
vermouth velouté

TRUFFLE 5
price per gram

add Umbrian Autumn black truffle
to a dish of your choice

SIDES

MOUSSELINE 5
pomme purée, cream

POMMES FRITES 5
Maldon salt & rosemary

GREEN BEANS 5
extra fine, tarragon

MUSHROOMS 6
fricassée of wild mushrooms, garlic, olive oil

CABBAGE 5
hispi cabbage

TOMATO 6
heirloom tomatoes, shallots, baby basil

DESSERTS

CHOCOLATE 8
tart, whisky fruits, nuts & spice

CHILLED RICE 7
plum marmalade, candied macadamia nuts

BABA 7
Mount Gay rum, berries, Chantilly

FIG VG 8
Sauternes, croquant, almond ice cream

CUSTARD 8
nutmeg, salted caramel ice cream

SELECTION OF 3 CHEESES 10
apple chutney, seeded crackers

ICE CREAM & SORBET 3.5 / 6 / 8
vanilla, chocolate, coffee, red currant
mint, strawberry, beet & lemon, cherry, apricot

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness

12.5% discretionary service charge will be added to your bill. Prices include VAT