

**STARTERS**

<i>TRUFFLE</i>	19/30
<i>Arborio rice, parmesan, mascarpone</i>	
<i>Umbrian Winter black truffle</i>	
<i>MUSHROOMS VG</i>	12/19
<i>porcini, girolles, chanterelles, chestnut</i>	
<i>garlic, olive oil, sourdough toast</i>	
<i>ARTICHOKE VG</i>	9
<i>Jerusalem artichoke velouté, pickled girolles</i>	
<i>Chives, extra virgin olive oil</i>	
<i>BEETROOT V</i>	10
<i>heritage carpaccio, whipped goats curd</i>	
<i>bitter leaf salad, seeded cluster</i>	
<i>PRAWNS</i>	16 / 28
<i>grilled king prawns, confit lemon</i>	
<i>parsley, garlic &amp; chilli butter</i>	
<i>SALMON</i>	16
<i>No3 gin cured salmon, beetroot, dill</i>	
<i>pickled cucumber, crème fraiche, sourdough</i>	
<i>SCALLOP</i>	19
<i>cured hand diver scallop ceviche, blood orange, nori</i>	
<i>radish, dill, celery</i>	
<i>DUCK</i>	15
<i>duck liver ballotine, brioche, red wine poached pear</i>	
<i>LYONNAISE</i>	13
<i>Burford Brown egg, smoked lardons, croutons</i>	
<i>frisée, romaine &amp; watercress, mustard dressing</i>	

**TO SHARE***for two, price per person*

<i>CÔTE DE BOEUF 900g</i>	37
<i>Aberdeen Angus cross, 42 day dry aged</i>	
<i>béarnaise &amp; bordelaise sauce</i>	
<i>iceberg lettuce, blue cheese &amp; bacon dressing</i>	

**MAINS**

<i>RISOTTO V</i>	23
<i>roast butternut squash</i>	
<i>Winchester cheese, crispy sage &amp; pumpkin seeds</i>	
<i>CAULIFLOWER VG</i>	18
<i>grilled spiced cauliflower steak</i>	
<i>romesco, chive, raisin &amp; caper dressing</i>	
<i>KIEV</i>	26
<i>Somerset free range chicken breast</i>	
<i>garlic butter, mushrooms, parsley purée</i>	
<i>VENISON</i>	42
<i>Berkshire fillet, mushroom duxcelle</i>	
<i>toasted brioche, seared duck liver, Maderia jus</i>	
<i>NEW YORK STRIP 300g</i>	38
<i>USDA prime sirloin, pomme frites</i>	
<i>peppercorn or béarnaise sauce</i>	
<i>BASS</i>	32
<i>wild stone bass fillet, leeks, pommes mousseline</i>	
<i>vermouth velouté</i>	
<i>COD</i>	24
<i>Icelandic cod fillet, sautéed fennel, Cornish mussels</i>	
<i>shellfish &amp; tarragon velouté</i>	
<i>TURBOT</i>	38
<i>on the bone, sea aster, brown shrimp beurre noisette</i>	

**SIDES**

<i>MOUSSELINE</i>	8
<i>truffle pomme purée</i>	
<i>POMMES FRITES</i>	5
<i>Maldon salt &amp; rosemary</i>	
<i>GREEN BEANS</i>	5
<i>extra fine, tarragon</i>	
<i>MUSHROOMS</i>	6
<i>fricassée of mushrooms, garlic, olive oil</i>	
<i>BRUSSELS SPROUTS</i>	5
<i>roast, smoked lardons</i>	
<i>SALAD</i>	5
<i>winter leaf salad, red wine dressing</i>	

**DESSERTS**

<i>CHOCOLATE</i>	8
<i>tart, whisky fruits, nuts &amp; spice</i>	
<i>CHILLED RICE</i>	7
<i>clementine compote, candied macadamia nuts</i>	
<i>BAKED ALASKA</i>	8
<i>hazelnuts, spiced mandarin, meringue</i>	
<i>PEAR VG</i>	7
<i>mulled wine, cranberry, croquant, pear sorbet</i>	
<i>CUSTARD</i>	8
<i>nutmeg, salted caramel ice cream</i>	
<i>SELECTION OF 3 CHEESES</i>	10
<i>apple chutney, seeded crackers</i>	
<i>ICE CREAM &amp; SORBET</i>	3.5 / 6 / 8
<i>vanilla, chocolate, rum &amp; raisin</i>	
<i>lemon, black currant, pear</i>	

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