

STARTERS

OCTOPUS 316 kcal ajo blanco, marcona almond, chorizo iberico	21
TUNA 434 kcal crudo, harissa dressing, lime yoghurt, coriander	20
DUCK LIVER 745 kcal au torchon, rhubarb, pistachio, brioche	18
TARTARE 225 kcal hand cut beef fillet classically dressed crouton	16
BURRATA (v) 637 kcal fennel, pickled cauliflower, hazelnut	16
SPRING SALAD (v) 206 kcal English asparagus, sugar snap pea, radish green goddess dressing	18

MAINS

SEABASS 484 kcal crushed charlotte potato, baby gem, white wine sauce	29
COD 712 kcal brown shrimp, pickled raisin, caper & spiced tomato butter	35
GUINEA FOWL 772 kcal roasted breast, green asparagus, new potato morel, natural jus	28
DUCK 563 kcal confit carrot, braised endive, smoked pomme purée	34
SIRLOIN 885 kcal 300g, 21 days aged, West country crispy shallot, ranch dressing	39
AUBERGINE (vg) 245 kcal miso glaze, pickled shallot, picola pepper & chervil	19

SIDES

GREEN BEANS (v) 75 kcal confit shallot, fines herbes	6
CHIPS (vg) 340 kcal sea salt	7
BEEETROOT (vg) 93 kcal golden beetroot salad	6

DESSERTS

CHOCOLATE (v) 445 kcal iced nougat, walnut, clementine, whiskey	12
CUSTARD (v) 675 kcal tart, nutmeg, salted caramel ice cream	9
CRÈME BRÛLÉE (v) 466 kcal vanilla & bergamot, shortbread	10
MANGO (vg) 460 kcal tarte tatin, passion fruit, jasmine tea ice cream	10
CHEESE 547 kcal Pont d'Yeu, Tomme aux 7 fleurs, Tunworth, Bleu D'auvergne Kirkham's Lancashire, homemade apple chutney, crackers	16

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.

(Please be aware that this is a sample menu)