

STARTERS

OCTOPUS 517 kcal ajo blanco, salsa verde, marcona almond	22
TUNA 435 kcal crudo, harissa dressing, lime yoghurt, coriander	20
DUCK LIVER 783 kcal au torchon, rhubarb, pistachio, brioche	19
TARTARE 227 kcal hand cut beef rump classically dressed crouton	16
BURRATA (v) 603 kcal fennel, green pea, hazelnut, grilled sourdough	17
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	34
GUINEA FOWL 427 kcal roasted breast, green asparagus, new potato girolle, natural jus	32
IBERICO PORK CHOP 871 kcal chorizo crusted, piperade, sauce diable	38
SIRLOIN 890 kcal 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) 317 kcal almond, cherry tomato, fines herbes	7
CHIPS (vg) 538 kcal sea salt	7
BEETROOT (vg) 93 kcal golden beetroot salad	6

DESSERTS

CHOCOLATE 444 kcal ganache, raspberries, cardamom, chai tea	12
CUSTARD (v) 675 kcal tart, nutmeg, salted caramel ice cream	10
CRÈME BRÛLÉE (v) 467 kcal strawberries, shortbread, hibiscus	10
CHEESE 540 kcal Cornish Yarg, Morbier, Baron Bigod, Bleu des Causses, Sainte Maure de Touraine, homemade chutney & crackers	16
ICE CREAM & SORBET vanilla 186 kcal, chocolate 181 kcal, salted caramel 185 kcal pomegranate 183 kcal, rhubarb 37 kcal, pistachio (vg) 151 kcal	5/7/9

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.