

## FOR THE TABLE

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Selection of artisan bread, whipped butter	£7.50
Salamanca olives	£5.00
Jersey rock Oysters (1 uni.)	£5.00
Padron peppers	£7.50

## STARTERS

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Figs carpaccio, burrata, olive oil and chilli crumbs - £18.50

Poached eggs 'en meurette' with chanterelle- £14.50

Raw Bluefin tuna, dripping toast, horseradish - £19.50

Crabcakes, tomato and avocado salad, mizuna and chilli jam - £18.00

Vitello Tonnato - £19.50

Duck and foie gras terrine with ham and pistachios,  
Sauternes jelly and brioche - £18.50

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF  
ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST.

ALL PRICES INCLUDE VAT AT 20% AND A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

## MAINS

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Roast onion squash, celery and chestnuts agro-dolce - £22.50

Red mullet, citrus fruits and olive oil, saffron mash - £32.00

John Dory, prawns, romanesco purée, bisque jus - £49.50

Chicken escalope Milanese and caponata - £25.50

Chilli and maple glazed partridge with succotash - £32.50

Grilled lamb chops, butter bean purée, sauce vierge - £42.50

Rib Eye steak Béarnaise - £45.00

## SPECIALS - TO SHARE

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Turbot, chanterelle, shrimp butter - £95.00

Côte de boeuf, bone marrow, red wine jus - £92.50

## SIDES

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£7.00

Leaf spinach

Mashed potatoes

French fries

Tomato salad with shallots