

FOR THE TABLE

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

STARTERS

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

Poached eggs 'en meurette' with chanterelle - £14.50

Raw Yellowfin tuna, dripping toast, horseradish - £19.50

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

Vitello Tonnato - £19.50

Pan-fried foie gras with clementine jam and toasted brioche - £21.50

King scallops, pea purée, parma ham crumbs with beurre blanc and chive oil - £21.50

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

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

Cornfed chicken breast, carrots in three ways, bok choy and lime gel
with golden chicken jus - £28.00

Duck breast, glazed miso celeriac, pear, chicory, Marsala jus - £39.00

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

Rib Eye steak Béarnaise - £45.00

SPECIALS - TO SHARE

Turbot, chanterelle, shrimp butter - £95.00

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

SIDES

£7.00

Leaf spinach

Mashed potatoes

French fries

Tomato salad with shallots