

## 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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Baked radicchio di Treviso tardivo, blood orange and toasted almonds - £13.50

Poached eggs 'en meurette' and Chanterelle - £14.50

Raw Yellowfin tuna, ginger dressing and mizuna leaves - £19.50

Scottish scallops, Parma ham crumb, pea purée and beurre blanc - £21.50

Beef carpaccio, goat cheese, pickled shallots and toasted walnuts - £19.50

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

## MAINS

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Agnolotti with fonduta and winter black truffles - £32.50

Catch of the week- MP

John Dory, prawns, romanesco purée and 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 gel, chicory and Marsala jus - £34.00

Grilled lamb chops, butter bean purée and sauce Paloise - £42.50

Tournedo "Rossini" with potato fondant and red wine sauce - £54.00

Côte de boeuf, bone marrow and red wine jus - £92.50 (To Share)

## SIDES

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Leaf spinach - £7.00

French fries - £7.00

Tomato salad with shallots - £7.00

Purple sprouting broccoli with bagna cauda sauce - £9.00

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.