

à la carte menu

starters

cornish crab and octopus, roast tomato soup, chorizo jam, baked capsicum, crisp chicken	16
hedgerow farm partridge, blackberries, gorgonzola, barley, maple turnips, trompettes, sloe jus	14
hand dived orkney scallops, peanut, sweet & sour carrot, fennel	18
red wine braised suffolk chicken, king oyster mushroom, parfait, ventreche bacon	15
hen of the woods, ✓ dolcelatte `risotto`, pickled shallots	14
chilli and honey roast halloumi, ✓ hazelnuts, pomegranate, treviso chicory, coriander	14

main courses

aged scottish beef fillet / rib-eye, smoked aubergine, baked celeriac, alliums, truffle pommes écrasées	48 / 44
pan fried stone bass caramelized cauliflower, goat's curd & rosemary tortellini, chestnuts, golden beets	37
roast saddle of hedgerow farm venison cottage pie, pear, pickled walnut, cima de rapa	42
monkfish tail, butternut galette, curried endive, asian slaw, coconut, carrot and cumin cream	39
salt baked crapaudine beetroot, (V) siracha, wild rice, edamame beans, chicory	26
butter roasted king oyster mushroom, ✓ smoked aubergine, salt baked celeriac, pearl onion, truffle	25

side dishes 6

la ratte potatoes, confit garlic, parmesan
creamed brussels sprouts, pancetta
pear and port braised red cabbage

optional cheese course

barkham blue 8
pickled walnut, sage, apple

desserts

apple tarte tatin for 2 to share (*please allow 25 minutes*) 15pp
pedro ximenes, tahitian vanilla ice cream

dark chocolate tonka moelleux, 14
pistachio ice cream, blackberry, almond florentine

blackberry soufflé 14
white chocolate, almond

whiskey 'baba', 12
toasted oats, prunes, hazelnut, lemon thyme ice cream

coconut set cream, (V) 12
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

selection of cheeses from our cabinet,
3 cheeses 11.00 | 5 cheeses 17.00 | 7 cheeses 23.00

coffee, tea & sweet treats 6

kopi luwak `the world's rarest coffee' 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks