

à la carte menu

starters

cornish crab and octopus, roast tomato soup, chorizo jam, baked capsicum, crisp chicken	16
spiced veal sweetbreads, onion bhaji, cauliflower, minted yoghurt, almond cream	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, ⑤ carrot and pearl barley 'risotto', picked fennel	14
maple roast halloumi, ✓ pumpkin seeds, prunes, bitter leaf	14
venison tartare, duck egg yolk, potato straw crisps	15

main courses

aged scottish beef fillet / rib-eye, crone artichokes, winter truffle, oxtail pie, thyme and horseradish dumpling	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, ⑤ siracha, wild rice, edamame beans, chicory	26
butter roasted king oyster mushroom, ✓ crisp kale, salt baked artichoke, pearl onion, truffle	25

side dishes 6

la ratte potatoes, confit garlic, parmesan
creamed savoy, 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 ximénez, tahitian vanilla ice cream

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

blackberry soufflé, 14
white chocolate, almond

rhubarb mille-feuille, 12
whipped vanilla cheesecake, stem ginger, rhubarb ripple 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