

STARTERS

Hand dived Orkney scallop, seaweed tartar, tapioca cracker, scallop taramasalata, broccoli cress	18
Citrus cured salmon, seaweed focaccia, Swedish mustard, dill, onion seeds	14
Spiced Dorset crab, toasted brioche, honey and lemongrass sabayon, honey cress	16.5
Langoustine open ravioli, bisque, carrot ginger and buttermilk purée, fennel cress	20
Slow cooked lamb neck, cumin-scented quinoa, buttermilk gel, sautéed black cabbage	14
Slow cooked pork belly, Stilton rarebit, cauliflower, apple, crackling	14 / 25
White bean soup, Beyond Meat and beetroot tortellini, golden beetroot purée, pea shoots (ve)	13
Roasted heritage vegetables, smoked hummus, chia and oat crumble, herb and hazelnut pesto, caraway kefir (v)	12
Deep fried truffle burrata, wild mushroom ragout, parsley oil, garlic cream, Chantenay carrots (v)	14

(v) suitable for vegetarians (ve) suitable for vegans and vegetarians. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

MAINS

Lemon sole, salt cod cream, queen scallops, sand, seaweed	32
John Dory, lobster mash, soya beans, samphire, lobster emulsion	35
Cod, fennel Barigoule, cep ketchup, chestnut mushroom, cod fritter, red wine	24
Wild bass, razor clams, black risotto, buttered kale, champagne sauce	33
Venison haunch steak, Stilton polenta, green peppercorn sauce, braised red cabbage	29.5
Pork chop, roasted heritage star-anise carrots, parsnip and wholegrain mustard purée caramelised apples, horseradish and mustard bread pudding	25
Stuffed loin of lamb, salt baked swede, sweetbreads, trompettes, mint baked potatoes	33
Dry-aged beef fillet, beef cheek bon-bon, rainbow chard, horseradish cream	38.5
Châteaubriand, salt-baked celeriac, fresh truffle macaroni cheese, sesame and pumpkin seed-crusting mushrooms (for two people)	80
Grilled pear tart, pickled walnuts, almond cheese cannelloni (ve)	22
Polenta, red and white cabbage, miso, maple, black garlic (ve)	21

SIDES

Broccoli, toasted almonds, brown butter (v)	6
Kale, quinoa, apple and pomegranate salad (ve)	6
Roasted Aura heritage potatoes, rosemary salt (ve)	6
Wild rocket salad, aged balsamic, Parmesan	6
Chips (ve)	6
Fresh truffle macaroni cheese (v)	8

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