

## ■■■ STARTERS ■■■

### Lobster Ravioli

Crosnes, Noilly Prat

£18.00

### Seared Foie Gras

pickle dates, shiso, salted pancake

£18.00

### Chicken Roll

baby gem, celery, yeast

£12.00

### Devon Quail

early asparagus, sorrel, nuts

£16.00

### Smoked Salmon Tartare

oyster, cucumber, horseradish

£13.00

### Jerusalem Artichoke Veloute

egg yolk, sour dough

£10.00

### Buckwheat

Morels, whipped butter, wild garlic

£12.00

### Squid

chorizo, cauliflower, parsley

£15.00

## ■■■ MAIN COURSES ■■■

### Beef

fermented celeriac, calcot, sweet & sour

£30.00

### Black Cod

chickpeas, shrimps, radishes

£30.00

### Mangalitza Pork

broccoli, Thai shallots

£29.00

### Leek Quiche

smoked cheddar, lovage

£20.00

### Lamb

aubergine, yogurt, onions

£25.00

### Halibut

turnips, satay sauce

£27.00

### Linguine

parsley root, parmesan

£18.00

### Lemon Sole

Yellow leg Chanterelle, tarragon

£23.00

## Sides

Garden Leaf Salad

Hand Cut Chips

Soy Bok Choy

£4.50 each

*Kindly advise us should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability.*

## ■ Tasting Menu ■

Amuse-Bouche

Smoked Salmon Tartare  
oyster, cucumber, horseradish

Black Cod  
chickpeas, shrimps, radishes

Devon Quail  
early asparagus, sorrel, nuts

Beef  
celeriac, calcot, sweet & sour

Pre Dessert

“After 8”  
charcoal, lemon, balsamic

Or

Selection of Artisan Cheeses  
(£5.00 supplement)

Tasting Menu £72  
With Wine Pairing £132  
With Fine Wine Pairing £152

## ■ Vegetarian Tasting Menu ■

Amuse-Bouche

Jerusalem Artichoke Veloute  
egg yolk, sour dough

Buckwheat  
morel, whipped butter, wild garlic

Leek Quiche  
smoked cheddar, lovage

Linguine  
parsley root, parmesan

Pre Dessert

“After 8”  
charcoal, lemon, balsamic

Or

Selection of Artisan Cheeses  
(£5.00 supplement)

Veg. Tasting Menu 60  
With Wine Pairing £120  
With Fine Wine Pairing £140

Please be advised that the last order for Tasting Menus is at 9.30pm.

Tasting menu must be taken by the whole table.

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