

STARTERS

- Jerusalem artichoke velouté, winter truffle — 7.00
- Galician beef tartare, smoked yogurt, pickled mushroom, crouton — 13.50
- Cornish crab, avocado, Granny Smith — 13.00
- Lobster ravioli, Américaine sauce, leeks — 14.50
- Crispy Burford Brown egg, baby artichoke, black truffle — 11.00
- Pink grapefruit cured salmon, Yuzu compressed cucumber, keta caviar — 14.00
- Colchester oysters, shallot vinegar, lemon — 3.00 each

MAINS

- Black leg chicken supreme, sweetcorn, wild mushrooms — 24.00
- Norfolk lamb rack, glazed aubergine, dukkah spice — 29.50
- Roast venison haunch, glazed parsnip, juniper port jus— 29.00
- Honey glazed duck breast, fig, broccolini — 29.50
- 28 days dry aged beef fillet, Jerusalem artichoke, Madeira and foie gras sauce — 34.00
- Baked cod, parsley mousseline, mussels, razor clam — 27.00
- Pan fried wild sea bass, celeriac, wild mushrooms — 31.00
- Roasted monkfish, coco beans, andouillette — 29.00
- Roasted butternut squash, chestnut, ricotta cannelloni — 16.50

SIDES

- Extra fine green beans — 4.00
- Braised red cabbage — 4.00
- Glazed heritage carrots — 4.00
- Buttered new potatoes — 4.00
- Pomme frites — 4.00
- Mixed leaf salad — 4.00

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces

If you have any specific allergies or require vegetarian options, please inform a manager immediately