

We recommend a selection of the smaller nibbles and starter dishes along with one main course and one dessert, but please feel free to select a menu to your liking

> Wine pairing available, Please speak to your sommelier

	TROUT	I d - C d T T 0 Wb:	2
		Lavoche Cracker, Trout Tartar & Wasabi	3
BB	MACARON	Carrot, Lentils Puree & Mango Chutney	3
	FALAFEL	Chickpeas & Tzatziki	3
T	SASHIMI	Hamachi with Fresh Wasabi & Soy	12
T	BRANDADE	Herb Crusted Stone bass, Yukon Gold & Dill Oil	8
	SCALLOP	Goma Wakame, Onion & Miso	10
	DUCK	Cured Breast, Confit Gizzard, Kohlrabi & Umboshi	9
	CELERIAC	Smoked Celeriac, Walnut, Onion & Black Garlic	8
	SKATE	Wheat Berries, Harissa, Scallop Mousse & Lemon	36
	VENISON	Roast Loin, Black Pudding, Chicory & Hazelnut	33
	GUINEA FOWL	Koji Miso, Garlic & Turnip	30
	BAO BUN	Steamed Dumpling with Kimchi & Tofu	28
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T	CHEESE	Selection of British & French Cheeses	12
T	RHUBARB	Poached Rhubarb with Ginger, Orange & Rum	8
	SWEET POTATO	Russet Apple, Parma Violet & Pistachio Aero	15
	CARAMEL	Cep & Caramel Parfait, Poached Pear	16
	DEVIL'S CAKE	Hazelnut &Coffee	18

Allergen information by dish is contained in our Allergen Menu which is available upon request.

Due to the structure of our kitchen we can not guarantee the total absence of allergens in our dishes.

If you have any questions please do not hesitate to ask one of our team

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



