

£75PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life
Loch Duart salmon belly crudo, honeymoon melon & cucumber
Pâté en croûte, grain mustard

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic
Grilled Loch Duart salmon niçoise salad, fine beans, potato & quail's egg
English Iberico pork chop, datterini tomatoes, mustard & dill

SIDES

Isle of Wight tomato salad
Dovetale fries

TO FINISH

Nutmeg & custard tart
English strawberries, Greek yoghurt & vanilla sponge
Four Neal's Yard dairy British cheeses

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga



£95 PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life

Dressed Cornish crab & brown crab waffles

Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic

Salt-baked wild seabass

220g English Dexter fillet steak, Béarnaise sauce

SIDES

Green herb salad

Isle of Wight tomato salad

Dovetale fries

Linzer Delikatess potatoes, black truffle butter

TO FINISH

Nutmeg & custard tart

English strawberries, Greek yoghurt & vanilla sponge

Four Neal's Yard dairy British cheeses

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga



£125PP

Sourdough baguette & cultured butter

SNACKS

Truffle honey puffs
Iberico ham & melon

TO START

Roasted Orkney scallops, tomato, courgette & brown butter
Cured sea-bream carpaccio, Amalfi lemon, crème fraîche & Oil of Life
Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic
English Peking duck breast, honey & stone fruits
1kg Grain-fed Black Angus T-bone

SIDES

Green herb salad
Isle of Wight tomato salad
Dovetale fries
Linzer Delikatess potatoes, black truffle butter

TO FINISH

Nutmeg & custard tart
English strawberries, Greek yoghurt & vanilla sponge
Four Neal's Yard dairy British cheeses

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga

