

Autumn Menu

Sea bass crudo, agrodolce grapes, melon, Ajo Blanco

Hispi cabbage, pickled peach, hazelnut & pistachio romesco

Smoked ricotta tartlet, pickled walnut, bresaola

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Provolone & smoked potato agnolotti, lardo

Risotto porro e patate

Chicken tortellini in brodo, pickled turnip

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team

Autumn Menu

John dory, coco beans, clams, langoustine bisque

Cornish cod, Mora farm carrots, hazelnut, basil

Monkfish tonnato, fennel, veal sauce

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Jacobs ladder, pommes Anna, baby gem, anchovy

Aynhoe Park venison, polenta, celeriac, black truffle

Saddleback pork, pickled plum, Roscoff onion

3 courses £95

4 courses £110

5 courses £130

6 courses £145