



STARTERS

Brindisa Iberico Paleta	22
Sturia oscietra caviar (30g) blinis, crème fraîche, chives	70
½ dozen Lindisfarne rock oyster elderflower & shallot vinegar	22
Shrimp mayonnaise on brioche	16.5
Jerusalem artichoke soup, pickled wild mushroom, truffle vinaigrette (vg)	9.5
Burrata, semi-dried tomato pesto, Panzanella salad (v)	15.5
Beef tartare, cured egg yolk, seaweed crisp, Asian dressing, pickled mushrooms	15.5
Duck liver terrine, mulled wine gel, toasted brioche	22
Baked beetroot, black berries, truffle cream cheese, hazelnuts (vg)	10
Dill cured Loch Duart salmon mustard & dill, Danish rye bread	16.5
Crispy duck salad, Chinese leaf, kohlrabi, Thai style chilli jam dressing, mint, coriander, peanuts	15.5/22

MAINS

Aged British grass-fed sirloin of beef, onion purée, bone marrow, triple cooked chips	39.5
Kerala monkfish curry Andhra style spinach, coconut rice, chapatis	32
Halibut Roast salsify, salty fingers, brown butter hollandaise	37
Lamb rump BBQ carrot puree, yoghurt, sumac & lovage oil	33
Steamed cod seashore vegetables, coco beans, cucumber, potted shrimp butter	28.5
Lobster spaghetti datterino tomatoes, chilli, parsley, garlic	46
Rigatoni wild mushroom, parsley & garlic (v)	22
Salt and pepper cauliflower Coconut, apple carrot and curry emulsion (vg)	22
Suffolk duck breast, spiced apple puree, Brussel sprouts tops, pork and duck en croûte	36

SIDES 5 . 5

Fries, sea salt (vg)
Gem lettuce, Caesar dressing
French beans, shallots, mustard maple dressing (v)
Charred hispi cabbage, truffle vinaigrette (vg)
Truffle mash (v)
Brussel sprouts, chestnut, pancetta & sage butter

SAUCES 2 . 5

Peppercorn
Bone marrow sauce
Smoked mayonnaise

If you have any dietary requirements, please ask your server who will be happy to discuss them with you. 13% service charge will be added to the bill.