

*Starters*

Gazpacho, heritage tomato, cucumber, basil 7.5

Tuna tartar, yuzu, wasabi, coriander 10.5

Roast quail, sweetcorn, charred onion 10.5

Hand-picked crab, apple, fennel, kohlrabi 13

*Salads*

Smoked mackerel, soft boiled egg, watercress, frisée, jersey royals, bee pollen 8.5/16

Beetroot, tender stem broccoli, radish, quinoa, pomegranate 8/15

*Mains*

Poached salmon, cucumber, goats curd, oyster leaf 22

Dover sole, beurre noisette 39

10oz grass fed sirloin 32

Lamb loin, peas, broad beans, girolle, sweetbreads 26

Ricotta gnocchi, spinach, parmesan, summer truffle 18

*Desserts*

Buttermilk panna cotta, rhubarb, ginger beer, lemon balm 7

Flourless orange cake, grapefruit curd, almond milk ice cream 7

Pineapple carpaccio, lime, chilli, coconut sorbet 6.5

Seasonal British cheeses, pickled walnut puree, oat cakes, cherry sorb 10

*Sides 4.50*

Tenderstem broccoli, Toasted Almonds

Minted Jersey Royals

Cauliflowers cheese and mustard

French Fries

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service Charge of 12.5% will be added to your bill.