

STARTERS

SCALLOP

Orkney scallop, plantain, peanuts, curried aioli

18

CRAB

Devon crab, lasagna, smoked Baerii caviar, crab velouté

16

TARTARE

fillet tartare, Cornish salt, pickled radish, yuzu mayo, mushroom powder

16

LAMB

braised Burghley lamb neck, whisky sauce, radish & pea shoot salad

12

TART

red radicchio, shimeji mushroom, pine nuts, Brillat Savarin

10

*Please inform us before placing your order about any allergies, intolerances or sensitivities.
10% optional service charge will be added to your bill. VAT inclusive*

MAIN COURSE

HALIBUT

Isle of Gigha halibut, ox cheek tortellini, smoked aubergine

26

BASS

pan fried bass, buckwheat, Scottish mussels, kohlrabi, chicken sauce

29

DUCK

Creedy Carver duck breast, baby gem, baked muli & honey lavender

25

FALLOW DEER

Deene Park venison loin, suya spice yam, turnips, bacon

27

DUO OF BEEF

braised Jacob's Ladder, beef fillet, Pomme Anna, cavalo nero, onion puree, jus

34

A BIT ON THE SIDE

Truffled cauliflower cheese Creamy mash potatoes

Hispi cabbage

4.5 each