

Autumn Menu

Lunch Menu

Lamb sweetbreads, radish, confit potatoes, baby gem, caesar dressing

Sea trout, watermelon, fennel yoghurt, cucumber

Broccoli salad, heritage carrots, black pepper crème fraîche, almonds

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Chicken, girolles, scorched onion, nasturtium, cobnuts

Breaded plaice, basil, romanesco, red peppers

Mushroom tortelli, walnut, tarragon beurre noisette, pecorino

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Roasted figs, vanilla sable, grapefruit sorbet

Chocolate crema, gnocco fritto, pistachio, orange

Daily cheese selection
(£8.00 supplement)

Two courses £28.00

Three courses £33.00

A 12.5% discretionary service charge shall be added to your bill

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Salmon tartare, quail egg, mooli, cucumber, crispy potato

Quail, baby turnip, figs, fennel, walnuts, pancetta

Crab salad, avocado, ginger, chilli, basil tempura

Manzo di Pozza, porcini, lemon crème fraiche, parmesan

Carnaroli risotto, Norcia sausage, radicchio, hazelnuts

Rabbit leg tortellini, sautéed spinach

Clam linguine, chilli, garlic, lemon, samphire

Parsley cavatelli, king prawn, carrot, ginger, beurre blanc

Leek tart, apple, gorgonzola dolce, walnuts

Gnocchi, porcini, confit garlic, pecorino canestrato

Globe artichoke, lemon purée, Gratin bleu croquettes, garlic crisps

Heritage squash, lovage, onion, chicory, pumpkin seeds

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John Dory, heritage tomatoes, artichoke puree, new potatoes

Halibut, celeriac, trompette mushrooms, hazelnuts, pear

Pollock, octopus, coco beans, orange, green olive bread, chorizo

Monkfish, heritage cauliflower, radicchio, almonds, golden raisins, guanciale

Rack of lamb, sweetbread, grilled courgette, pearl onions, ricotta, breadcrumbs

Barbary duck breast, hispi cabbage, raspberry, blackberry, hazelnut brittle

Crispy pork belly, brussel sprouts, quince, chilli, parsnip

Côte de boeuf, confit Aura potatoes, heritage carrots, radish (for two, £10 supp)

2 courses £55

3 courses £70

4 courses £80

5 courses £90

Please ask our sommeliers about wine pairings

A 12.5% 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

Blackberry financier, granola, yoghurt sorbet, Thai basil

2011 D.o.C.G Albana di Romagna, Passito Bissoni, Emilia-Romagna, £16.00

Strawberry baked Alaska, vodka, black pepper (for two)

2014 Muscat, Domaine Les Enfants Sauvages, Rivesaltes, France, £13.00

Liquorice pannacotta, blueberry parfait, candied fennel

2011 Recaredo, "Intens Rosat", Brut Nature Gran Reserva, Cava, Spain, £17

Chestnut bakewell tart, caramel, marjoram ice cream

2006 Vin Santo, Buccianera, Tuscany, Italy, £14.00

Pistachio soufflé, hot chocolate sauce

NV A.C. Macvin du Jura, Domaine de la Tournelle, France, £14.00

Triple chocolate delice, almond brittle, blackcurrant sorbet

2013 Recioto della Valpolicella, "Il Velutto" Meroni, Veneto, £18.00

Artisanal cheese

2010 Malvasia di Bosa, "Reserva", Battista Columbu, Bosa, Sardinia £19.50