

two courses 45, three courses 55

STARTERS

Octopus, butternut squash, chorizo, sage, chard

Mushroom, brioche, truffle duxelles, silver skin onion

Lobster raviolini, lemon, dill, petite pois

Venison tartare, potato, parsnip, charcoal

Nduja, roasted carrots, chickpeas, Greek yoghurt, chilli

MAINS

Barnaby Duck, orange, sumac, onion, salsify, jus

John Dory, leek, celery, broccoli, pomodoro

Megrin sole, prawn, potato, courgette, white wine cream

Venison, potato, jus, carrot, shallot

Cauliflower, zaatar, goats cheese, smoked almond, spring onion, chilli

GRILL

Whole Cornish grilled sea bass, lemon, thyme

Beef wellington & truffle jus for two (+15 per person)

Scotch fillet of beef +10

Surrey farmed ribeye +10

Scotch chateaubriand +£pkg

Steaks are served with a choice of peppercorn, red wine jus or truffle jus +5

SIDES

All 6

Garlic thyme roasted potatoes

Fennel, orange, mint and almond salad

Truffle and parmesan pomme frites

Roasted honey glazed harissa carrots

Grilled courgette , peas and green beans

Mac and Cheese (Add lobster 5)