

**SNACKS**

Warm duck bun	5ea
Tuna tartare on rice	5ea
Air-dried wagyu 'ham' roll	5ea
King oyster tempura	5ea

**FROM THE RAW BAR**

Achill Oysters £4.5 ea / £26 for 6 / £52 for 12  
Tabasco, lemon & mignonette dressing

Cured seabream Sesame & spring onion	21
Cornish bluefin tuna 'otoro' Tomato dashi vinegar	38
Umai Modern caviar Traditionally garnished	30g - 90 50g - 155
N25 Kaluga Hybrid caviar Traditionally garnished	125g - 600

**STARTERS**

Made this morning burrata Black mission fig, 10-year-old balsamic & Oil of Life	19
Roscoff onion 'tarte tatin' Brightwell Ash & thyme	21
Roasted Orkney scallops Black trompettes & cep caramel	28
Carpaccio of English Wagyu "Harry's Bar" Hot mustard, Old Winchester & beef fat chips	29

**SALADS**

Bibb lettuce salad Shallots & chardonnay vinaigrette	16
Autumn leaves & roots Pumpkin seeds, yeast & maple dressing	18
Shrub Farm beetroots Williams pear, pecan & ragstone cheese	21
Caesar salad Chicken skin, Ortiz anchovies & roasted garlic croutons	22

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A £5 cover charge per person applies.

A discretionary service charge of 15% will be added to the total bill. All our prices are inclusive of VAT.

**PASTA & VEGETABLES**

Sweetcorn ravioli Girolle mushroom, black garlic & marjoram	24
Pumpkin Agnolotti Capers, golden raisins & sage	24
Spelt risotto Confit yolk & foraged mushroom	26
Potato gnocchi Black winter truffle & aged parmesan	38
Cauliflower steak Yeast & grenobloise	22
Grilled kalibos cabbage Blackcurrant & mint	22

**SEA**

Moules-frites 'Marinière'	26
Grilled butterflied seabream Green herb salad & lemon	34
Seared Cornish bluefin tuna 'akami' 'Au poivre', tokyo turnip	48
Salt-baked whole wild seabass to share Shellfish broth, saffron & lime leaf	85

**LAND**

Steak-frites 'Au poivre'	28
Herb-fed flat iron chicken Chilli, garlic & lemon	30
English Peking duck breast Mirabelle plum & Epping Forest honey	42
350g Grain-fed Black Angus sirloin	59
220g Belted Galloway fillet steak	68
1kg Grain-fed Black Angus T-bone to share	150
Add a sauce Bordelaise, béarnaise, peppercorn, Café de Paris butter, chimichurri	

**SIDES**

Creamed potatoes	7
Dovetale fries	7
Onion rings, mushroom salt	7
Grilled heritage carrots, maple vinaigrette	7
Steamed greens, caper & shallot dressing	7