

£75PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life
Loch Duart salmon belly crudo, honeymoon melon & cucumber
Pâté en croûte, grain mustard

TO FOLLOW

Summer borlotti beans, braised fennel & datterini tomatoes
Grilled Loch Duart salmon niçoise salad, fine beans, potato & quail's egg
English Iberico pork chop, datterini tomatoes, mustard & dill

SIDES

Isle of Wight tomato salad
Dovetale fries

TO FINISH

Original Beans Chocolate tart, brown butter & vanilla ice cream
Crème caramel
Four Neal's Yard dairy British cheeses

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

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

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Illustration: Nina Fuga



£95PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life
Dressed Cornish crab & brown crab waffles
Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Summer borlotti beans, braised fennel & datterini tomatoes
Salt-baked wild seabass
220g English Dexter fillet steak, Béarnaise sauce

SIDES

Green herb salad
Isle of Wight tomato salad
Dovetale fries
Linzer Delikatess potatoes, black truffle butter

TO FINISH

Original Beans Chocolate tart, brown butter & vanilla ice cream
Crème caramel
Four Neal's Yard dairy British cheeses

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£125PP

Sourdough baguette & cultured butter

SNACKS

Truffle honey puffs
Iberico ham & melon

TO START

Roasted Orkney scallops, tomato, courgette & brown butter
Cured sea-bream carpaccio, Amalfi lemon, crème fraîche & Oil of Life
Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Summer borlotti beans, braised fennel & datterini tomatoes
English Peking duck breast, honey & stone fruits
1kg Grain-fed Black Angus T-bone

SIDES

Green herb salad
Isle of Wight tomato salad
Dovetale fries
Linzer Delikatess potatoes, black truffle butter

TO FINISH

‘Coffee & Doughnuts’ Homage to Thomas Keller Circa 94’
Original Beans Chocolate tart, brown butter & vanilla ice cream
Four Neal’s Yard dairy British cheeses

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