

BANK

PRIX FIXE
Please see the board
Limited availability

3 Courses ~ 29
Wine Pairings ~ 25

SNACKS

Dorset Red + Pickled Jalapeño Gougère | v
Confit Duck Nugget, Burnt Plum, Chicory
Nori Cracker, Baba Ganoush, Walnut | gf | vg

STARTERS

Sichuan Mushroom Salad, Smoked Tofu, Pickled Shimeji, Sesame | gf | vg
Coal Roast Beetroot, Orange, White Lake Goat's Curd, Smoked Almond | gf | v
Loch Duart Salmon Ceviche, Dulce Le Tigre, Charred Gem, Prawn Head Oil | gf
Smoked Chicken Liver + Black Truffle Parfait, Whisky Jelly, Toast | gfo
Kalimoxto Ox Cheek, Smoked Garlic, Dripping Toast, Gremolata | gfo

MAINS

Roast Wild Venison, Delica Pumpkin, Sage, PX Jus, Pickled Walnut | gf
Jerusalem Artichoke Tarte Tatin, Grilled Pear + Blue Cheese Salad, Hazelnut Brown Butter | v
Barbecue Duck Breast, Rendang, Charred Pineapple, Makrut Lime | gf
Den Miso Monkfish, Deep Fried Parsnip, Smoked Leek + Brussels Sprouts, Bacon XO | gfo
Smoked Celeriac + Maple, Black Bean Cassoulet, Mojo Rojo | gf | vg

SIDES

French Fries, Black Garlic Butter | gf | v
Barbecued Potatoes, Smoked Cream, Breadcrumbs | gfo
Charred Broccoli, Smoked Almond + Orange Agridolce | gf | vg
Chantenay Carrots, Burnt Honey Butter | gf | vgo
Winter Leaf Salad | gf | vg

VG - Vegan V - Vegetarian GF - Gluten Free GFO - Gluten Free Optional

Game may contain shot.

A discretionary 12.5% service charge is added to all bills when dining. Please let our team know if you have any allergies or dietary requirements. Card payments only.