

March '26

Bread & whipped black garlic butter [✓]	6
Manzanilla olives [✓]	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia [✓]	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Smoked duck liver parfait, toast, grape gastrique	9.9
Crispy Jerusalem artichokes, velouté, truffled pecorino [✓]	12.5
Radicchio, clementine, fennel, ricotta salata, white balsamic, pistachio [✓]	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko [✓]	13.9
Hand dived Devon scallop, brown butter, capers, agretti, blood orange	16.9
Pig cheek ragu, crispy polenta, wild fennel & Calabrian chilli gremolata	18.9
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Cavatelli, cavolo nero, confit yolk, chilli, pangritata [✓]	19.9
Chalk Stream trout, rainbow chard, fennel velouté, cornichon, dill	26
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
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Cornish mid potatoes, café de Paris butter [✓]	7.5
Purple sprouting broccoli, olive salsa verde, Valencian almonds [✓]	7.9

Cheese

Served with membrillo & sourdough crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Ashcombe	8
<i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	
Selection of 3	22

Dessert

Dark chocolate & amaretto truffles, sea salt [✓]	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa [✓]	9.5
Mouneyrac pear & almond tart, pear crèmeux, crème fraîche	8.5

Gelato & sorbet

Salted butter caramel [✓]	3.9
Rhubarb & pink peppercorn sorbet [✓]	
Fior di latte, olive oil, fennel pollen [✓]	
Selection of 3 [✓]	10