

FOOD

MEAT

£

DUCK

£14

Confit Duck Leg | Duck Breast | Puy Lentils |
Soy & Honey Sauce | Crispy Duck Skin

POUSSIN

£12

Panko Drumstick | Truffle Jus |
Zucchini Purée | Girolles | Grilled Courgette

OX CHEEK

£13

Bourguignon | Roasted Onion | Bacon |
Shiitake Purée | Crispy Beef Crisp |
Beef Sauce

FISH

£

OCTOPUS

£12

Chargrilled & Smoked | Chorizo Flakes |
Romesco Sauce

HALIBUT

£10

Broccoli Purée | Asparagus | Broccoli Junk |
Caviar | White Wine Sauce | Lobster Oil

RED MULLET

£9

Kumquat Purée | Tenderstem Broccoli |
Jerusalem Artichoke

VEGETARIAN

£

FENNEL

£6

Yuzu | Green Tomato Dressing |
Sweet Chilli Jam | Green Tomato Purée

CARROTS

£8

Herritage Carrots | Goats Curd |
Nasturtium Pesto | Toasted Mixed Seeds

MAC & CHEESE

£7

Orzo Pasta | 3 Cheese Bechamel |
Raisin & Caper Purée | Celeriac Crumb

VEGAN

£

POTATO

£8

Pink Lady Potatoes | Sun Dried Tomato Mayo |
Pickled Red Onion | Pea Shoots
Vegan Blue Cheese Granita

HISPI CABBAGE

£10

Coal Charred Hispi Cabbage | Herb Yoghurt |
Black Garlic Purée | Olive Oil Caviar |
Mustard Frills

MUSHROOMS

£9

Mushroom Custard | Prune Gel | Miso |
Wild Mushrooms | Soy Dressing |
Sweet & Sour Shimeji | Shroom Consommé

DESSERT

SAVARINES

£6

Pistachio Cream |
Freeze Dried Strawberry |
Champagne Sorbet | Greens

A discretionary service charge of 13% will be added to your bill.
For advice on allergies and intolerances please contact a member of staff.