

# EVENING

5PM - 10.30PM (LAST BOOKING 8PM) FRIDAYS AND SATURDAYS

FOUR COURSES £52 (£60 WITH CHEESE) OR AS INDIVIDUALLY PRICED

Please note that the tasting menu must be ordered by the whole table.

LAMINATED BRIOCHE Cultured Butter (GO, VO)

SALT & VINEGAR ROSTI Anchovy Mayonnaise / Dill (GF, VO)

+ MOUNTFIELD BLANC DE BLANCS Robertsbridge, Sussex, UK £14



LEEK & POTATO MOSAIC Nori / Burnt Spinach Emulsion / Tapioca Cracker (VE, GF) £12

BURRATA Smoked Almond Pesto / Basil Crisps (VO, GF) £12

TORCHED MACKEREL Wasabi Emulsion / Compressed Cucumber (DF, GF) £15



EGG YOLK & CARAMELISED ONION RAVIOLO Pickled Shimeji / Pak Choi / Mushroom Consommé / Sesame (VO) £24

SEA TROUT Fennel Purée / Brown Shrimp / Apple / Beurre Noisette (GF) £26

GUINEA FOWL Summer Squash / Broad Bean & Asparagus Tabbouleh / Chervil Cream (GF) £26

LAMB CANNON Spring Greens / Samphire / Goat's Curd / Caper Purée / Anchovy Sauce (GF) £34

+ CREAMED POTATO (DO) & CHARRED TENDERSTEM (V) £6 EACH



ST ELLA GOAT BEIGNET Red Currant Preserve / Orange (V) £12

+ 10 YEAR TAWNY PORT Krohn, Portugal £7



APRICOT SOUFFLÉ Yoghurt Ice Cream / Flaked Almonds (V) £12

HAZELNUT PRALINE SMORE Chocolate Shortbread / Torched Marshmallow £12

YOGHURT PANNA COTTA Strawberry / Champagne & Elderflower Gel / Brown Butter Crumb (VO) £12

+ TOKAJI ASZU 5 PUTTONYOS Tokajbor-Bene, Hungary £8



PETIT FOUR

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option  
We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.