



Aperitifs

Espresso Martini £14
Arthur Lelievre, Premices, Champagne, France £17
Caprese Martini £15

Oyster, Green Strawberry, Yuzu Hot Sauce	£6.5
Raw Trout Tostada, Finger Lime, Togarashi	£10.5
Wiltshire Truffle Hashbrown	£7.5
Local Charcuterie	£9.5
Lamb Breast Skewer, Black Garlic, Chimichurri	£9.5
Shokupan, Miso & Cultured Butter	£7
Buffalo Wing, Ranch & Caviar	£10
Mackerel, Kohlrabi, XO	£13
Truffle French Toast, Girolles, Duck Egg	£16
Trout, Fennel, Sake Beurre Blanc	£14.5
Isle of White Tomatoes, Burrata, Basil	£12.5
Beef Tartare, Smoked Eel, Soy	£18.5
Salt Aged Duck, Blackberry Kosho, Jus	£42
Whole Plaice, Clam Beurre Blanc	£28
Cod, Girolle, Onion, Chicken & Miso Sauce	£32
Glazed Aubergine, Red Pepper & Couscous	£18
Pork Tomahawk, Apricot, Cider Jus	£27
T-Bone (600 Grams) with Chimichurri or Sauce au Poivre	£72
Pink Fir Potatoes	£8.5
Bitter Leaves, Pickled Pear	£8
Hispi Cabbage, Ranch, Crispy Grains	£9.5

If we have not been informed of any dietary requirements or allergies in advance, unfortunately we may not be able to cater for you.

A discretionary 12.5% service charge will be added to all bills.