



STARTERS

Ricotta and lemon tortellini, grilled artichoke, toasted hazelnuts, grilled black lime	19
Steak tartare, pickled onion, shimeji mushroom, chive crumb, smoked dressing	21
Tart of Dorset crab, fondant of English apple, lemon verbena	23
Autumn squash, trompette mushrooms, late harvest grapes, Parmesan	19

MAIN COURSES

Grilled grass-fed Angus beef chop ' <i>côte de boeuf</i> ', gratin dauphinois, red wine and bayleaf sauce (<i>serves two</i>)	48pp
Roast Sutton Hoo chicken, Scottish porcini, grilled salsify, mushroom sauce	39
Cornish fillet of cod, casserole of mussels, coco beans and sea vegetables	42
Pecorino gnudi, Roman courgette trifolati, parsley and mint	32

SIDES

Truffle mash potato	9
Salad of Autumn young leaves, classic french dressing	8
Cavolo nero, fennel and garlic	8.4
Carrots, honey & mustard	8

We respectfully require a minimum of one main course per person when dining with us. Please speak to a member of staff before ordering if you have any allergies or intolerances.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.