

A LA CARTE

COLD, WARM, MAIN, DESSERT — 125

COLD STARTERS

CAVIAR

Imperial Osietra Caviar with Sweet Potato, Bonito and English Muffin + £35

ARCTIC CHAR

with Smoked Onion, Apple and Sorrel

TURNIP

Variations with Black Radish and Apple

FOIE GRAS

Torchon with Poached Quince and Black Truffle + £15

JERUSALEM ARTICHOKE

Salad with Pear, Red Endive and Lemon

WARM STARTERS

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

BUTTER-POACHED NATIVE LOBSTER

with Cauliflower Mushroom and Razor Clams +£15

CELERIAC

with Broken Rice Porridge and Black Truffle

AUBERGINE

Variations with Coriander and Roasted Garlic

RICOTTA GNUDI

with White Truffle and Parmesan +£35 for 4gr

Please let our team know if there are any dietary restrictions so we can best tailor the meal to your preferences.

A discretionary service charge of 12.5% will be added to the final bill.

MAINS

GRILLED MONKFISH

with Swede, Fennel and Pickled Poppy Seeds

PURPLE BROCCOLI

with Buckwheat Ragout, Black Garlic and Lemon

ROASTED VENISON

with Yellow Beetroot, Juniper and Onion Relish

DRY-AGED DUCK

Honey and Lavender Glazed with Confit Pear and Pickled Daikon

ROASTED POUSSIN

Stuffed with Black Truffle, Foie Gras and Brioche

Braised Leg Meat with Potato Purée and Cipollini Onion +£10 pp

TASTING MENU

FOR THE TABLE — 160 per person

WINE PAIRING — 115 per person

CAVIAR

Imperial Osietra Caviar with Sweet Potato, Bonito and English Muffin

TURNIP

Variations with Black Radish and Apple

CELERIAC

with Broken Rice Porridge and Black Truffle

BLACK COD

Roasted with Turnip, Savoy Cabbage and Miso

DRY-AGED DUCK

Honey and Lavender Glazed with Confit Pear and Pickled Daikon

FRESH CHEESE

with Onion, Cherry and Rye Crackers +£15 pp

DESSERT