

Winter Menu

Roscoff onion, wild mushroom ragù, pickled peppercorns, finger lime
Beef crudo, Parmigiano Reggiano, caviar, Burford Brown yolk
Scottish scallops, pumpkin, hazelnuts & ricotta salata

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Tagliatelle, wild mushrooms, 24-month Parmigiano Reggiano
Barolo & salumi Carnaroli risotto, Parmigiano Reggiano, roasted walnuts
Tortellini, Zivieri mortadella & Prosciutto di Parma, sage cream

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Halibut, mussels & clams, Amalfi lemon, crushed potatoes
Cornish cod, salsify, tarragon & lobster bisque
Roasted monkfish, cauliflower, chicory & agrodolce raisins

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Guinea fowl, porcini ragù, winter leaf salad, jus gras
Aynhoe venison, hispi cabbage, parsnips, shallots
Ox cheek tortellone, Hereford beef sirloin, cime di rapa

3 courses £95 4 courses £115

5 courses £135 6 courses £155

A 15% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team