

Winter Menu

Roscoff onion, wild mushroom ragù, pickled peppercorns, finger lime

Beef crudo, Cornish salad leaves, black truffle dressing

Scottish scallops, pumpkin, hazelnuts & ricotta salata

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Tagliatelle, wild mushrooms, 24-month Parmigiano Reggiano

Sicilian red prawn risotto, tarragon, Amalfi lemon, BBQ prawn

Tortellini, Zivieri mortadella & Prosciutto di Parma, sage cream

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Halibut, brown butter, confit carrots, Sauternes & saffron velouté

Cornish cod, pink firs, radicchio & taramasalata

Roasted monkfish, cauliflower, chicory & agrodolce raisins

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Guinea fowl, porcini ragù, brussels sprouts, jus gras

Aynhoe venison, celeriac, chou farci, black truffle

Iberico pork, pommes Anna, rainbow chard, lardo

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