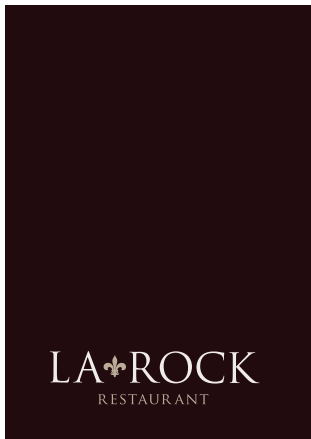




Starter

Duo of quail, pearl barley,
butternut, sage

Beetroot cheesecake,
hazelnut, kale, orange

Sea bass a la Grenobloise,
capers, parsley, croutons, lemon

Beef Tartare, mushroom,
yolk, toast

Dessert

Duo of chocolate, walnut,
Tia Maria

Nougatine parfait, cherry,
pistachio, almond

Lemon tart, raspberry

British Cheeses, biscuits, grapes
sweet pickle, soured celery

Main Course

Fillet of English beef, crispy oyster,
dashi, thermidor

Steamed truffle bun,
wild forest mushrooms,
red onion jam

Halibut, curried cauliflower,
almond, fish veloute

Yorkshire venison, celeriac,
blackberry & black pepper

Additions

4.45 pounds each

Charred broccoli, edamame peas, nut brown butter

Roasted carrots & raddishes, dill, honey

Confit potatoes, honey & mustard

Dinner

2 courses 63.00 pounds

3 courses 82.00 pounds

FOOD ALLERGIES and INTOLERANCES
Please speak to our staff about the ingredients in
your meal, when placing your order.
Thank you