



Starters

Vichyssoise soup (v)

Slow cooked hen's egg, buttered leek, confit potatoes, chive oil (v) £9.00

Roasted quail

Confit leg, salsify, black grapes, pearl barley, sherry jus £12.00

Duck liver parfait

Smoked duck breast, hazelnut crumb, chicory marmalade, orange, toasted brioche £16.50

Blackened salmon

Pan fried squid, charred sprouting broccoli, puffed wild rice, chilli & lime glaze £15.00

Torched mackerel

Smoked mackerel pate, pickled cucumber, sourdough croutons, buttermilk snow, dill oil £11.00

Beetroot tartare (v)

Goats cheese mousse, avocado cream, frisée lettuce, black olive crumb, basil vinaigrette (v) £9.00

Main Course

Salt baked sand carrots (v)

Roasted baby gem, cumin hummus, hazelnut dukkha, black sesame seed dressing £19.00

Pan fried hake

Parisienne potatoes, braised leek, parsley oil, warm tartar sauce £21.00

Winter black truffle risotto (v)

Pickled celery, trompette mushrooms, celery cress, shaved truffle £35.00

Lamb rump

Cauliflower couscous, samphire, black garlic, roasted pine nut dressing, madeira jus £29.00

Pork belly

Glazed pig cheek, baby carrots, carrot & potatoes terrine, honey & star anise jus £27.00

Monkfish Bourguignon

Heritage carrots, pearl onions, smoked pancetta, pomme puree, red wine jus £31.00

Sides £5 each

French beans & preserved lemon

Gruyere & spinach gratin

Pommes lyonnaise

Provençal roasted vegetables

Pommes Ponte neuf

All prices include VAT at prevailing rate.

An optional service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu description do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

All game meat is wild and therefore on rare occasions you may find traces of bullet fragments