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
Provencale 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.