



BREAD

Paul Rhodes Ancient Grains Sourdough (v/vg) 7
Longman's butter

EXMOOR CAVIAR

ROYAL BELUSKI

30g 60

50g 90

IMPERIAL OSCIETRA

30g 70

50g 110

CARLINGFORD OYSTERS

CHAMPAGNE MIGNONETTE

1/2 dozen 33

Dozen 60

STARTERS

Roasted sweetbread 24

Brown butter
Jerusalem artichoke

Devon crab 26

Courgette, almond
horseradish & lime

Roast quail 24

Smoked bacon sauce pickled girolle
celeriac

Twice baked cheese soufflé (v) 19

Black truffle, cep
montgomery cheddar

Heritage tomato & verjus salad (v/vg) 19

Plum, goats curd
hazelnut

MAINS

Shetland halibut 44

Coco beans, Scottish girolles
roast chicken sauce

Cornish John Dory 48

Brown shrimps, lemon
capers, brown butter

Native rare breed beef 49

OXO butter, pomme Anna
red wine sauce

Pumpkin agnolotti (v/vg) 32

Woodland mushrooms
pecan, brown butter

Suffolk x Blue Leicester lamb 46

Crisp lamb shoulder, smoked aubergine
Pepper infused sauce

SIDES

Chips, OXO cube seasoning 9

Mashed potato (v) 9

Green beans, mustard (v) 9

Hispi cabbage, anchovy & garlic butter 9 Butterhead salad, shallot, mustard dressing (vg) 9



DESSERTS

Bitter chocolate cream (vg) 13
Fig compote, whipped fig leaf

Raspberry soufflé (v) 13
Basil cream

Set cardamom buttermilk 12
Macerated seasonal fruits and London honey

Macerated cherries 13
Whipped almond tart

Ice cream (v) 8
Vanilla, chocolate, honeycomb

Sorbet (vg) 8
Lemon, mango, raspberry

British cheese selection 18
Blanche, blue murder, Quicke's vintage, fruit bread
onion chutney