

DINNER MENU

Tuesday to Saturday 6 pm to 9:45 pm

TO START

Sourdough with black garlic butter 5.5

RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Yellowfin tuna tartare, bonito emulsion, wasabi, furikake 21

STARTERS

Cornish crab raviolo, langoustine sauce 17

Crispy fried egg, girolles, parmesan sauce 14 add truffle 9

Steak tartare, potato waffle, cured egg yolk 19 add truffle 9

Grilled Sicilian red prawns, saffron aioli, chili garlic dressing 28 *

Celeriac, burnt apple purée, truffle, figs & chestnuts 14 (Vg) *

Goat's curd, baked beetroots, pistachio, quinoa falafel 14 *

Comté & Parmesan soufflé, truffle sauce 15

MAIN COURSES

Wild mushroom risotto 25 *

Grilled baby chicken, shallot relish, jus gras 28 *

BBQ cauliflower, caponata, caramelised cauliflower purée 17 (Vg) *

Venison loin, glazed root vegetables, lingonberries & blackcurrant jus 38 *

Lamb cutlets, braised belly, burnt aubergine purée & harissa jus 39 *

Steamed halibut, leek, caviar, seaweed & vermouth sauce 39 *

Seabass all'acqua pazza, courgette & green olives 37 *

TO SHARE

800g Côte de Boeuf & Café de Paris sauce 120 *

includes two sides of your choice

SIDES

Tenderstem broccoli 8 (Vg) *

Sautéed wild mushrooms, pumpkin, parsley & garlic 11 *

Rosemary roast potatoes 8 (Vg) *

Glazed sand carrots, mint 8 *

* - Gluten free Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.