

DINNER MENU

SMALL PLATES

- Focaccia & Sourdough, Extra Virgin Olive Oil £6
Grated Tomato, Ricotta, Lardo, Sourdough £12
24-Month Aged Parmesan Gougères, Pickled Walnut £7.50
Seabream Crudo, Blood Orange, Calabrian Chilli, Cold-Pressed Rapeseed Oil * £18.50
Orkney Scallop, Caramelised Tropea Onion, Nduja Butter * £21.50
36-Month Aged Culatello Di Zibello, Extra Virgin Olive Oil * £20

STARTERS

- Crispy Egg, Parmesan Foam, Girolles £14
Native Lobster, Carrot, Smoked Garlic, Cucumber, Bisque * £29
White Asparagus, Cacio e Pepe Sauce, Olive, Preserved Lemon * £27
Diced Beef Fillet, Quail's Egg, Tarragon, Pickled Mustard Seeds, Potato Crisps * £23
Braised Leek, Cashew Cream, Lavinia Grapes, Crispy Leek (Vg)* £15
Cornish Crab Raviolo, Langoustine Sauce, Spinach £19

MAINS

- Grilled Baby Chicken, Piquillo Pepper, Coriander, Capers, Pedro Ximénez Vinegar * £30
Lamb Cannon, Lamb Belly, Cauliflower, Charred Gem, Mustard Fruit, Wild Garlic, Jus Gras * £39
Torched Wild Seabass, Sprouting Broccoli, Pickled Celery, Hazelnut, Mushroom & Truffle Sauce * £36
Halibut, Orkney Scallop Toast, Whipped Potatoes, Grapes, Chicken Butter Sauce, Sea Herbs £46
Maitake, Yellow Peach, Stracciatella, Roscoff Onion, Charred Kalette * £24

SHARING DISHES

- Marango Sirloin (1kg), Chimichurri Jus * £120
Whole Turbot (900g), Nduja Butter Sauce, Dorset Clams * £115
Scottish Langoustines, Dill & Lemon Butter * £52

SIDES & SALADS

- Crispy Ratte Potatoes, Herb Salt (Vg)* £8
Purple Sprouting Broccoli, Aaglio e Olio Sauce (Vg)* £9
Heritage Tomato, Charred Salsa, Smoked Scamorza * £11
Heirloom Cucumbers, Green Goddess Dressing, Chilli * £8
Pink Radicchio & Mixed Leaf Salad (Vg)* £8

Add Black Truffle £9

* - 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.