

APPETISERS

Bowls of lamb koftas, tzatziki and mixed olives

STARTERS

Burrata, Woodall's air-dried ham,
pickled girolles & pine nuts

Hot smoked salmon, shaved fennel,
cox's apple, dill & mustard vinaigrette

Pomegranate molasses grilled aubergine,
chermoula, shaved vegetables & sumac

MAINS

Today's prime cut of beef, grass-fed native breed,
minimum 28-day dry-aged, béarnaise sauce

Aromatic roasted duck breast, duck leg wonton,
green mango, peanut & fresh herb salad

Pan-fried fillet of halibut,
grilled baby gem, lobster bisque, Noilly Prat

Artichoke heart, tomato & black olive stew,
olive crumb, salsa verde

PUDDINGS

Lemon, almond & polenta cake, lemon curd,
blackberry sorbet, basil

Iced peanut parfait, chocolate ganache,
salted caramel sauce

Plum + Spilt Milk

£55 PER PERSON

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.