

Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.

All-Round Classic

3 Courses £70 per person

Starters

Salted cod crudo, tiger milk, pickled onion, chilli, melon, dill ^{GF, DF}

Slow cooked ox cheeks croquettes, smoked aubergine salsa, paprika oil, rosemary salt

Wild mushroom soup, sauteed portobello mushroom, truffle croutons, chives oil ^{VG, DF}

Mains

Torched butterfly mackerel fillet, mackerel tartare, bagna cauda sauce, bronze fennel ^{GF}

Grilled cornfed chicken leg diavolo sauce, toasted hazelnut, roasted baby potato ^{GF, DF}

Grilled harissa aubergine, romesco sauce, slow cooked pepper relish, crispy shallots, coriander ^{VG, DF}

Sides

Sautéed cavolo nero & roasted parsnip salad ^{VG, GF, DF}
moscatel salad dressing

Triple cooked chips ^{VG, GF, DF}
paprika & rosemary salt

Dessert

Chocolate truffle ganache ^V
madagascan vanilla gelato, crumble

Vegan lemon drizzle cake ^{VG, DF}
coconut sorbet, winter berries

Normandy apple tart ^V
vanilla chantilly cream

Feeling Fancy

3 Courses £80 per person

Starters

Halibut ceviche, pickled fennel, citrus dressing, keta caviar, jalapeño pepper ^{GF, DF}

Dry aged beef steak tartare, soy cured egg yolk, sourdough, citrus dressing, pickled jalapeño ^{DF}

Grilled celeriac, celeriac velouté & salsa, crispy shallots, pickled chilli, dill ^{VG, DF}

Mains

Pan fried cod fillet, pea velouté & salsa, smoked paprika oil, pickled chilli ^{GF}

Slow cooked beef short ribs, grape & chilli salad, caramelised shallots, watercress ^{DF}

Beetroot & sweet potato raviolini, spinach velouté, vegan stracciatella crumble, crispy sage & chilli ^{VG, DF}

Sides

Sautéed cavolo nero & roasted parsnip salad ^{VG, GF, DF}
moscatel salad dressing

Triple cooked chips ^{VG, GF, DF}
paprika & rosemary salt

Dessert

Chocolate truffle ganache ^V
madagascan vanilla gelato, crumble

Vegan lemon drizzle cake ^{VG, DF}
coconut sorbet, winter berries

Normandy apple tart ^V
vanilla chantilly cream



V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

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