



JULY & AUGUST MENU

Starters

Home hot smoked chalk stream trout, blini, rolled, citrus cream, smoked eel, frozen horseradish

£10.75

Blackened beef fillet, roquefort, red chicory, rosemary oil

£12.50

Crisp jackfruit, satay, cucumber and radish, ponzu dressed (vegan)

£10.75

Glazed scallops, heritage tomato tartare, haricots vert, chive oil

£15.75

Quail spatchcock, smoked on the coals, Caesar salad

£11.50

Brown crab custard, white crab and lobster, mango salsa, crisp fennel, grapefruit vinaigrette

£15.75

Gazpacho, vegetable terrine (vegan)

£10.75

Mains

Aged beef fillet, croustillant of oxtail, bone marrow, wood mushrooms and snails

£34.75

Steamed buttered lemon sole, mousseline of mushroom, lacto fermented cep & pork lardon vinaigrette

£32.50

Lightly curried gratin of cauliflower, hand rolled cannelloni, leek and apple (v)

£27.50

Pan roasted hake, sea asparagus, asparagus, wilted spinach, Riesling and oyster, lemon oil

£29.50

Squid ink linguine, garlic butter coated clams, lobster and red mullet, cherry tomato, preserved lemon, bottarga and fennel

£34.50

Duck breast wrapped in Swiss chard, oven dried black figs, warm salad of roasted chicory, pink grapefruit and pomegranate

£32.50

Sweet roasted red pepper and shallot pithivier, fire charred vegetables, peppered cognac cream sauce (vegan)

£30.00

Desserts

Raspberry mille-feuille, brown sugar Chantilly, basil and raspberry sorbet

£9.75

Cannoli, ricotta and pistachio, warm chocolate

£9.75

Black tea & pistachio chiffon sponge, roasted rhubarb, cardamom, honey, coconut rice pudding ice cream

£9.95

Sorbets, frozen yogurt, summer fruits

£9.50

Cherry tart, cherry sorbet (vegan available)

£9.75

Chocolate mousse, strawberry puree, dehydrated brownie, toasted almond, salted caramel cream

£9.75

Cheese board, relish, nuts, savoury biscuits

£11.50

WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.



Chef's Table

TASTING MENU

We are delighted to be able to offer the tasting menu below. In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Quail spatchcock, smoked on the coals, Caesar salad

Glazed scallops, heritage tomato tartare, haricots vert, chive oil

Aged beef fillet, croustillant of oxtail, bone marrow, wood mushrooms and snails

or

Pan roasted hake, sea asparagus, asparagus, wilted spinach, Riesling and oyster, lemon oil

Cherry tart, cherry sorbet

Cheese board, relish, nuts, savoury biscuits

£59.95

WINE FLIGHT

Azienda Agricola Roberto Sarotto Dolcetto d'Alba 2020

Dolcetto is a hidden gem to us, but everyday wine of the local people of the Langhe hills and this is a fantastic example by Roberto Sarotto! Often overlooked in favour of Nebbiolo from Barolo and Barbaresco, Dolcetto is a plump, juicy red. The ripe black and red fruit flavours, and soft tannin compliment the delicate flavours of the quail perfectly.

Broglia Derthona Timorasso Piemonte Italy 2018

With a Trophy and 97 points from Decanter, this is an exceptional white and a rare find of Timorasso. This grape is regarded as one of Italy's most exciting recent finds, grown exclusively in the Colli Tortonesi. Lovely juicy stone fruit on the palate is the perfect match for scallops, whilst delicate blossom and fresh minerality compliment the tomatoes.

Palazzo Brunello di Montalcino Italy 2016

This much-admired family estate was founded in 1983 by Cosimo Loia and his wife Antoinette. Now converted to organic, they're meticulous in the vineyard and lay a gentle hand in the cellar. Big flavours of Morello cherry, dark spice, and mocha stand up perfectly to this rich beef dish.

Domäne Wachau Federspiel Himmelstiege Riesling Austria 2019

This wine is named Himmelstiege – 'stairway to heaven' – in recognition of the steepness of the vineyards, which allow the grapes to achieve high acidity and a wonderful mineral intensity. Guava and tropical fruits in abundance give a rich full body, perfectly complimenting the hake, whilst classic high acidity works beautifully alongside the salty seaside flavours.

Baronesa de Vilar Rosé Port

Rosé port was only introduced in Douro in 2008 – a delicious, fragrant style. This is one from 15th generation Alvaro van Zeller, whose family has been crafting magnificent ports since 1715. A very fragrant, pretty style of sweet port, full of summer berries and rose petals – the perfect match for a summery cherry tart.

Domaine Poudoux Maury 2018

This is an extraordinary medium-sweet red wine from the foothills of the French Pyrenees that gives you all the figgy, pruney goodness of Port but with more freshness and a bit less alcohol. It's made by Domaine Poudoux, an organically-certified family producer with a Maury heritage stretching back to 1826. A wonderful accompaniment for cheese.

£44.50

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