

Starters

Oven-roasted butternut squash & coconut soup (V) 14

Provençal goats' cheese puri

Ham hock & root vegetables terrine 17

Piccalilli, beetroot, grilled focaccia

Grilled Jerusalem artichoke & beetroot salad (VE) 17

Avocado, balsamic cipollini onions, baby spinach, pumpkin seeds

Burrata with picante cherry tomato compote (V) 16

Wild rocket leaves, fig balsamic, basil pesto

London cured Scottish smoked salmon 18

Buttered granary bread, fresh lemon

Yellow-fin tuna tartare 18

Honey-soy dressing, tobiko, gyoza crackers

Surrey farmed grassfed beef carpaccio with Tête de Moine 20

Truffle dressing, candied walnuts, wild rocket

Pan-seared king scallops from the Scottish coast 28

Brussels sprouts leaves, yuzu sauce, Oscietra caviar

Hand-picked dressed Devon crab 20

Wakame, sweet mango, shaved radishes, wasabi mayonnaise

Pan-seared duck foie gras 22

Warm English fruit & pistachio cake, Bramley apple compote, Périgord truffle

Chick pea fritters (VE) 16

Aubergine caviar, yellow raisins, tomato-basil vinaigrette

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.

(V) = Vegetarian | (VE) = Vegan

Mains

Veal "Wiener Schnitzel", hollandaise sauce 27

Add a fried egg 3

Pan-fried Cornish wild seabass fillet 34

Wilted spinach, aromatic tomato compote, scallions, saffron-miso broth

Mediterranean seafood hotpot 36

Native lobster, tiger prawns, squid, Devon crabmeat wontons, saffron bisque

Battered Scottish haddock and triple cooked chips 26

Tartar sauce, mushy green peas, fresh lemon

Rosemary roasted Dorset lamb rump 29

Braised butternut squash, green beans, caramelized goats' cheese, balsamic jus

Baked Scottish salmon medallion with crispy corn crust 28

Compressed cucumber, fennel & pink grapefruit salad, sweet mustard dressing

Wild mushroom & Somerset Brie cheese tart (V) 24

Tender stem broccoli, shaved Parmesan, watercress, balsamic reduction

Crispy tofu dal makhani (VE) 23

Padron peppers, pomegranate & cucumber salsa

Burgundy braised ox cheek ragout with pappardelle 30

Porcini mushroom, Parmesan cheese

Teriyaki glazed crispy duck confit 28

Jerusalem artichoke & kale risotto, caramelized braised shallots

Slow-roasted wild Berkshire venison loin 39

Braised red cabbage, Brussels sprout leaves, pickled cranberries

Grill

Whole Dover sole	42
Yellowfin tuna steak	24
Scottish salmon fillet	24
Corn-fed chicken supreme	20
Dorset lamb cutlets	28
Surrey farmed grassfed Rib eye steak 10oz	33
Surrey farmed grassfed beef fillet 7oz	38
Choose a sauce from:	2
Green peppercorn, bearnaise, hollandaise, garlic butter, lemon butter, black garlic aioli	

Sides

Mixed salad (V)	7
Skinny fries (VE)	6
Truffled Parmesan fries (V)	8
Wok-fried chilli & garlic broccoli (VE)	7
Wilted spinach (VE)	7
New potatoes (V)	6
Aromatic Provençale vegetables (VE)	7
Braised red cabbage (VE)	6

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.
(V) = Vegetarian | (VE) = Vegan