

STARTERS

Cured salmon, radish, pickled seaweed, caviar	16
Orkney scallops, kohlrabi, apple, tobiko	19
Lobster tortellini, fennel, yuzu, bisque	21
Quail, sweetcorn, blackberries, quail lollipop	17
Wagyu beef, braised red cabbage, chervil root, spiced honey glaze	21
Heritage tomato, strawberries, rose water	15
Roasted cep, soured butter, pickled Thai shallots, black truffle	17

MAINS

Halibut, baby gem, girolles, creamy dashi	36
Lemon sole, chicken oyster, textures of mushroom, bouillabaisse	35
Stone bass, heritage beetroot, oyster, champagne velouté	34
Duck breast, confit leg pancake, salsify, radish	35
Veal, buckwheat, Jerusalem artichoke, purple tenderstem broccoli	36
Venison saddle, celeriac, carrots, black garlic, cep	37
Stuffed courgette flower, feta, pine nuts, roasted yeast sauce	26
Globe Artichoke, borlotti beans, maitake mushrooms, lemon	26

GRILL

Côte de bœuf, red wine braised cheeks, bone marrow, mixed vegetables, mushrooms (for 2)	90
Rib-eye	37
Fillet steak	42
Our steaks are Jospier cooked, served with triple cooked chips, Béarnaise and peppercorn sauce	

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering.

Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information.