

## STARTERS

Cured Kingfish, fennel, wholegrain mustard, smoked crème cheese	16
Orkney scallops, cauliflower, marmite, kimchi	19
Lobster tortellini, squid ink, fennel, yuzu, bisque	21
Rabbit, Alsace bacon, bulgur, Brussel sprouts	19
Wagyu beef, braised red cabbage, chervil root, spiced honey glaze	21
Heritage beetroot tartare, walnut, pomegranate, stilton	15
Smoked hens' egg, chanterelle, onion, parsley velouté	17
Oscietra caviar, traditional garnish	
15g / 30g	50 / 90

## MAINS

Cod, octopus, Puy lentils, apple, carrots	35
Halibut, braised baby gem, girolles, creamy dashi	36
Lemon sole, citrus mash, brown shrimp, beurre blanc, Oscietra caviar	37
Chicken, Savoy cabbage, black truffle, morels	34
Braised short rib, turnip, sweet and sour glaze	36
Lamb saddle, smoked shoulder, ratatouille, wild garlic	36
Stuffed courgette flower, feta, pine nuts, roasted yeast sauce	26
Jerusalem artichoke pie, beaufort cheese, pickled salsa	26

## JOSPER GRILL

Côte de bœuf, red wine braised cheeks, bone marrow, mixed vegetables, mushrooms (for 2)	90
Grass fed Rib-eye, triple cooked chips, Béarnaise and peppercorn sauce	37
Fillet, triple cooked chips, Béarnaise and peppercorn sauce	42
Dingley Dell Pork Cutlet, apple and kohlrabi coleslaw, cider glaze	34

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.