

STURIA CAVIAR  
*Breeder, producer and selector-refiner of French caviar*

Oscietra 15g 45

Vintage Baeri 30g 80

Beluga Français 30g 260

WILTSHIRE TRUFFLES

*Fresh European autumn black truffles £25pp*

STARTERS

Cured Chalk Stream trout, English muffin, buttermilk, horseradish	16
Hamachi ceviche, langoustine tartare, avocado, radish, kalamansi	24
Roast Orkney scallops, fregola, celery, scallop roe sauce	20
Courgette risotto, Scottish girolles, basil oil	16
Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise	18

PASTA

Warm 'fruits of the sea' linguini, piquillo, shellfish bisque	24
Lamb neck raviolo, tomato jam, pecorino, consommé	23

MAINS

South coast plaice, chorizo and lobster minestrone, beans	34
Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce	38
Isle of Gigha halibut, brassica, sea herbs, caviar velouté	36
Braised short rib, watercress, alliums, olive oil mash	36
Chargrilled pork cutlet, caramelized celeriac, pickled trompettes, lardo potatoes	34

JOSPER GRILL

Dry-aged Hereford rib-eye	36
Dry-aged Hereford fillet	44
Dry-aged Hereford sirloin	34
Native breed côte de bœuf (for 2)	84

*All steaks are served with a choice of Béarnaise or peppercorn sauce*

SIDES

Green beans	6	Broccoli	6
Mixed leaf salad, truffle dressing	5	Green bean, shallot and hazelnut salad	10
Olive oil mash	6	Triple cooked chips	7