

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

Oscietra 15g 45

Vintage Baeri 30g 80

Beluga Français 30g 260

WILTSHIRE TRUFFLES
Fresh Western Australian black truffles £25pp

STARTERS

Devon crab, bitter leaf salad, nashi pear, brown crab toast	23
Raw Orkney scallops, apple purée, pickled turnip, jalapeño granita	27
Slow-cooked Heritage Breeds farm egg, seaweed crumb, chicken leg, crispy chicken skin	18
Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise	19

PASTA

Courgette risotto, asparagus, wild mushrooms	20
Lamb neck raviolo, tomato jam, pecorino, consommé	23

MAINS

Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce	40
Wild Cornish turbot, shellfish ragu, seaweed butter, crushed potatoes, bisque	48
Braised short rib, watercress, alliums, olive oil mash	40
Herdwick lamb loin, confit belly, courgette, tomato, olive	42

JOSPER GRILL

Dry-aged Hereford rib-eye	38
Dry-aged Hereford fillet	46
Dry-aged Hereford sirloin	36
Native breed côte de bœuf (for 2)	90

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

SIDES

Mixed leaf salad, truffle dressing	5	Broccoli	6
Olive oil mash	6	Triple cooked chips	7
Mac & cheese	10	Green bean salad, shallots and hazelnuts	10