



FROM THE ICE

Cornish crab salad, brown crab crackers	9
Carlingford Lough rock oyster	3
Smoked sea bream, dashi jelly, pickled shimeji, cucumber	7

FROM THE SLICER

San Daniele prosciutto, "grissini", Kalamata olives	7.5
Seaweed and cider salami, remoulade, radish	7
Rosemary porchetta, lovage grilled vegetables	9

STARTER

XL Orkney scallop, Ivy House farm beurre blanc, oscietra caviar	21
Seared foie gras, rabbit and pig's trotters on toast, pickled vegetables	18
Cotswold White chicken ravioli, girolles, peas, red grelot onion	12
Nori-wrapped wild trout, fennel, saffron and yuzu gel	14
La Latteria's stracciatella, Isle of Wight tomato salad, mozzarella sorbet	10

MAIN

Wild sea bass, trompette, summer vegetables, saffron nage	36
Day-boat Cornish cod, coco bean, prosciutto and Colatura di alici	24
Buccleuch beef fillet, ceps, bone marrow croquette, Bercy sauce	38
Roast french quail, sweetcorn and bacon ragoût, gem, truffle dressing	28
Artichokes "à la Barigoule", bulgur, turmeric emulsion	16

DESSERTS & CHEESE

3 Aged British and French cheeses from Neal's Yard Dairy and Androuet	14
Fig and blackcurrant, Dulcey cream and caramelised brioche	9
Grand Marnier soufflé, muscovado and orange ice cream	9
Manjari moelleux, cardamom ice cream and caramel cloud	10
Hazelnut praline sorbet, raspberry cloud and crunch	9
William pear, vanilla cream and chocolate	9
Vanilla infused cheesecake, berries and seeds	9

TASTING MENU

Six courses — Crab, Prosciutto Ravioli Beef or Sea bass Cheese Cheesecake Pear	75
Matching wine flight	55
Matching Fine Wine flight	80

If you are allergic or intolerant to any food products, please advise a member of the service team. Information about ingredients is available on request.

We source our oysters from approved suppliers with excellent standards of food hygiene. Unfortunately a small risk remains when consuming any uncooked shellfish.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.