



Grilled beetroot, almond cream & blackcurrant leaf oil

Hamachi crudo, salted radish, ponzu & seabuckthorn oil

Soused Mackerel, horseradish cream & turnip

Beef tartare, tallow emulsion, macadamia & pickles

Globe artichoke, hen of the wood, cauliflower puree, preserved truffle & wild garlic sauce

Mushroom agnolotti, hazelnut & fermented mushroom sauce

Grilled lemon sole, lobster, carrot & bisque

Venison, squash hot sauce & blood orange sauce

Black forset baked alaska

Hazelnut choux mont blanc

Pumpkin rice pudding souffle with saffron icecream

Ginger & treacle tart with yoghurt icecream

Table chocolate cremeux, rapeseed oil & salt

Creme brulee, roasted fig & fig leaf icecream

Daily cheese

Starter, main & dessert 75

Add canapé / 3 canape per guest / 11.50 per head

Add coffee & treats / 10 per head

Add cheese course for the table / 13.50 per head

If you have any allergies or intolerances please inform a member of the team before ordering

Please note a discretionary 10% service charge will be added to your bill