
TO SHARE

King's Oscietra Caviar (30g / 50g)
Salmon Rillettes, Blinis, Italian Lemon

30g 120 / 50g 180

Rock Oysters
Lemon and Shallot Vinegar

Each / Half Dozen / Dozen

4 / 24 / 48

STARTER

Pressed Terrine of Norfolk Black Leg Chicken
Duck Liver, Celeriac, Grilled Sourdough

20

Chalk Stream Trout `Mi-Cuit`
Cucumber, Horseradish Yogurt

18

Baked Heritage Beetroots
Goat's Curd, Pine Nut, Raspberry Vinegar

16

Maple and Soy Marinated Yellow Tail
Miso Aubergine, Pickled Daikon

22

Slow Cooked Clarence Court Egg
Barley, Organic Squash & Chestnut Risotto

14

Strozzapreti
Sauce Supreme, Grilled Leek, Black Truffle

20 / 30



MAIN COURSE

Dover Sole `Meunière`
Grilled with Brown Butter, Capers, Parsley

52

Cornish Seabass
Mussels, Wild Mushrooms, Sea Vegetables

38

Poached Isle of Gigha Halibut
Glazed Chicken Wings, Grape, Artichoke, Verjus

36

Fillet of Surrey Farm Beef
Sand Carrot, Purée, Grilled King Oyster Mushroom

44

Roast Red Leg Partridge
Salsify, Braised Onion, Trompette

30

Rack of Dorset Lamb
Flageolet Beans, Parsley, Confit Garlic

to share

78

Slow Roasted Organic Squash
Acquerello Rice, Chestnut Crumble, Trombetta Courgette

24

Salt Baked and Roasted Celeriac
Barley, Hen of the Woods, Leek, Fermented Mushroom Sauce

24

SIDE

7 each

Roasted Carrots
Honey, Fennel Pollen

Creamed Potato

English Spinach
Steamed, Creamed or Buttered

Spiced Red Cabbage

French Fries
Parsley, Smoked Sea Salt

Buttered New Potatoes

Food allergies and intolerances

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.