

## FIVE COURSE

Chicken liver, glazed peach

*or Tomato curd, chickpea, sesame, sumac*

—

Dorset snails, sourdough, bacon broth

*or Jersey Royals, Winchester, trompette*

—

Hampshire asparagus, nettle salsa, beetroot aioli

—

Onglet of beef, pomme purée, shallot, watercress

*or Potato gnocchi, cashew, Swiss chard, artichoke*

—

Cheese selection (£19.50 supplement)

—

Canelé, pickled cherry, Cognac ice cream

5 COURSES £69

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

## SEVEN COURSE

Chicken liver mousse, glazed peach  
*or Tomato curd, chickpea, sesame, sumac*

—

Dorset snails, sourdough, bacon broth  
*or Jersey Royals, Winchester, trompette*

—

Hampshire asparagus, nettle salsa, beetroot aioli

—

Scottish scallop, verbena, apple, roast beef dressing  
*or Pheasant egg, wild garlic, smoked almond*

—

Slow roasted Goosnargh duck, pea, girolle  
*or Mushroom consommé, morels, pea, mint*

—

Beef rib, pomme purée, shallot, watercress  
*or Potato gnocchi, cashew, Swiss chard, artichoke*

—

Cheese selection (£19.50)

—

Canelé, pickled cherry, Cognac ice cream

7 COURSES £99

## EIGHT COURSE

Chicken liver terrine & sauté, glazed peach  
*or Tomato curd, chickpea, sesame, sumac*

—

Dorset snails, sourdough, bacon broth  
*or Jersey Royals, Winchester, trompette*

—

Hampshire asparagus, nettle salsa, beetroot aioli

—

Scottish scallop, verbena, apple, roast beef dressing  
*or Pheasant egg, wild garlic, smoked almond*

—

Slow roasted Goosnargh duck, pea, girolles  
*or Mushroom consommé, morels, pea, mint*

—

Dry aged beef fillet, rib, pomme purée, shallot, watercress  
*or Potato gnocchi, cashew, Swiss chard, artichoke*

—

Cheese selection (£19.50)

—

Yuzu, coconut, meringue

—

Canelé, pickled cherry, Cognac ice cream

## 8 COURSE £120