

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

SOMMELIER'S SELECTION £55

Vignali, Cantina de Venosa, Basilicata, Italy	2017
Chardonnay, "Girt by Sea", Voyager Estate,, Australia	2016
Jerry&Barry, Rose Connection, Burgenland, Austria	2016
Château Godeau, Saint Émilion Grand Cru, France	2011
Jurançon Moelleux, Clos Lapeyre, South West France	2017

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

SOMMELIER SELECTION £85

Lillet Blanc, Bordeaux, France	NV
Chablis 1er Cru "Montmains", Burgundy, France	2015
Pinot Blanc, Domaine Kientzler, Alsace, France	2014
"S", Château de Suduiraut, Bordeaux, France	2014
L'Aurage, Bordeaux, France	2013
Haut-Faugères, Saint-Émilion Grand Cru Classé, France	2012
Jurançon Moelleux, Clos Lapeyre, South West France	2017

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

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

SOMMELIER SELECTION £105

Lillet Blanc, Bordeaux, France	NV
Chablis 1er Cru "Montmains", Burgundy, France	2015
Pinot Blanc, Domaine Kientzler, Alsace, France	2014
"S", Château de Suduiraut, Bordeaux, France	2014
Haut-Faugere, Saint-Émilion Grand Cru Classé, France	2012
Château Talbot 4e Grand Cru Classé, Saint-Julien, France	1998
Jurançon Moelleux, Clos Lapeyre, South West France	2017
Sauternes, Château Coutet, Bordeaux, France	1999

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