

A L A C A R T E

STARTER

Norfolk quail 'breakfast'

Tomato, croissant, bacon, egg

Scottish lobster, chilli, lime, English wasabi

(£12 supplement)

Pea agnolotti, squid ink, aged Parmesan, truffle

Scallop, apple, verbena, roasted beef dressing

72 hour beef short rib, Maldon oyster, aioli

Grilled mackerel, smoked eel, dill, fennel

MAIN

Cumbrian rose veal neck, pea, girolles, miso

Herdwick lamb, apricot, onion, burrata

Galloway beef fillet, smoked bone marrow, beetroot

(£8 supplement)

Middle White suckling pig, bacon broth, agnolotti

Isle of Gigha halibut, pine nut, sea vegetables, clams

Cornish turbot, artichoke, courgette, mint

DESSERT

Lemon, meringue, iced tea

Salted milk chocolate aero, honeycomb

Strawberry, vanilla fudge, rose, fennel

Pickled Cherry, Marsala, almond

Sesame, milk chocolate, sorrel, peach

Banana, caramel, yuzu, rum

3 COURSES £85

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

VEGETARIAN

STARTER

Cuore del Vesuvio, Winchester cheese, Marmite brioche
Ember roasted celeriac, chimichurri, curd

MAIN

Pea agnolotti, pickled girolles, truffle
Potato gnocchi, artichoke, courgette, mint

DESSERT

Lemon, meringue, iced tea
Salted milk chocolate aero, honeycomb
Strawberry, vanilla fudge, rose, fennel
Cherry, Marsala, fresh almond
Sesame, milk chocolate, sorrel, peach
Banana, caramel, yuzu, rum

3 COURSES £85