

À La Carte Menu

Starters

Langoustine

Pork Belly, Fermented Cabbage, Apple

Duck Liver

Yorkshire Rhubarb, Almond, Parkin

Exmoor Caviar Tart

Cornish Crab, Yuzu, Cucumber
(£20 supplement)

Cauliflower Dumplings

Hen of the Woods, Lovage, Truffle

Watercress soup

Caramelised Onion, Brioche, Cheddar

Duck Egg

Smoked Celeriac, Black Garlic, Berkshire Blue

Mains

Earl Stonham Wagyu Beef

Braised Tail, Tongue, Avocado Salad
(for two people to share at a £12 supplement per person)

Butter Poached Cod

Egg Yolk, Parsley, Artichoke

Turbot

Clams, Smoked Eel, Lettuce, Sea Urchin

Garden Turnip

Smoked Potato, Morels, Apple

Lamb Cutlet

Beetroot, Belly, Pavé Cobble, Mustard Seeds

Black Leg Chicken

Braised Celery, Truffle, Mushroom

Three courses at £70 per person

Tasting Menu

Exmoor Caviar Tart

Cornish Crab, Yuzu, Cucumber

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Duck Liver

*Yorkshire Rhubarb, Almond, Parkin*

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Cauliflower Dumplings

Hen of the Woods, Lovage, Truffle

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Turbot

*Clams, Smoked Eel, Lettuce, Sea Urchin*

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Black Leg Chicken

Braised Celery, Truffle, Mushroom

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Spiced Financier

*Poached Pear and Brown Sugar Cream*

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Hazelnut

Milk Chocolate, Malt Ice Cream

£95 per person

Our tasting menu is designed to be enjoyed by the whole table

Bespoke wine pairing from £65 per person
carefully designed for you by our Head Sommelier

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the Restaurant team upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.