



Appetisers

Pig Cheek Fritters

Nashi pear purée, sauce gribiche and beer pickled onion - £9.00

Cured Sea Trout (GF)

Fennel, crème fraîche, yuzu gel, heritage radish and daikon- £9.00

Salt Cod Brandade

Black olive tapenade, tapioca crisp, cod roe, parsley oil- £9.00

Duck Egg and Soldiers

64 Degree duck egg, sweetcorn purée, bay smoked sweetcorn, crispy shallots, toasted brioche and coriander oil - £9.00

Roast Autumn Squash Soup (V)

Ciabatta croutons, pumpkin seeds, hazelnut oil, chives - £8.00

Main Courses

Wild Turbot (GF)

Jerusalem artichoke, caviar, nasturtium, ratte potato, verjus sauce - £29.00

Ashdown Venison (GF)

Celeriac purée, crispy kale, potato hash, baby beetroot, dark chocolate and juniper jus - £34.00

Gressingham Duck Breast (GF)

Calovo nero, carrot purée, foie gras, blackberry gel, pickle carrot, port jus - £34.00

Scottish Girolle and Truffle Capricieuse Pasta (V)

Herby pangritata, cured egg yolk, toasted pine nuts - £26.00

Fish du Jour

Warm tartare sauce, leeks, baby gem lettuce, kohlrabi, batter scraps - £26.00

Side Dishes

All priced at £6.00

French fries with parmesan and black truffle

Curly Kale with Beurre Noisette

Roasted vine tomatoes with XO sauce

Roast beetroot with feta

Sherry braised shallots

French Press Coffee & Petits Fours £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

All prices inclusive of VAT - (v) suitable for Vegetarians

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order. Please refrain from using your mobile phone in the restaurant