



STARTERS

- Chilled pea soup, black olives — 8.00
- King prawn ravioli, pearl barley, lobster bisque —11.50
- Roasted celeriac, gnocchi, madeira sauce, spring white truffle (v)—11.00
- Confit potato and green bean salad, Gruyère cheese dressing—10.00
- Scottish smoked salmon, pickled vegetables, Aquitaine caviar, herb crème fraîche—12.00
- Terrine de campagne, pear chutney, toasted brioche —11.00
- Seared duck liver, poached rhubarb, spiced sauce, puffed wild rice — 13.50

MAINS

- Stuffed loin of rabbit, petit pois a la Francaise, grelot onions, chervil emulsion — 25.00
- Crispy Iberico pork belly, crushed turnips and tops, poached rhubarb— 26.00
- Fillet of beef, Fricassee mushrooms, broad beans, bordelaise sauce — 32.00
- Halibut, escabeche onions, carrots, purple broccoli, yoghurt, bouillabaisse sauce — 23.00
- Roasted seabream, aubergine purée, anchovy sauce vierge— 24.00
- Roast monkfish, squid raviolo, smoked bacon, pea & verbena sauce — 26.00
- Vol au vent of wild mushroom and Jerusalem artichoke, walnut and curly kale – 15.00

SIDES

- Glazed heritage carrots — 4.00
- Buttered new potatoes — 4.00
- Pommes frites — 4.00
- Mixed leaf salad — 3.50
- Buttered spinach — 4.00

All prices are inclusive of VAT

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces

If you have any specific allergies or require vegetarian options, please inform a manager immediately