

Seasonal Menu

Citrus cured Loch Duart salmon

crispy Porthilly oyster, sea herbs and cucumber

F,Mo,D,M,SD,E,G

Roast Scottish diver scallop

new season leek, Ratte potato, Oscietra caviar

F,Mo,D

Cornish day boat turbot

Bromham cauliflower, brown shrimp and parsley

F,D,SD,Mo

Hampshire venison

Roscoff onion, cep, broccoli and sherry vinegar

E,D,SD,G

Artisan farmhouse cheeses

pickles, sea salt crackers

D,SD,G,Mu,Ce

Champagne, blackcurrant, lime

SD

Carrot and pecan tart

Medjool date, maple and pecan ice cream

G,N,S,E,D,SD

£140

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

Allergy Key- (C)-Crustaceans, (Ce)-Celery, (D)-Dairy, (E)-Egg, (F)-Fish, (P)-Peanuts, (G)-Gluten, (L)-Lupin, (N)-Nuts, (Mu) Mustard, (Mo)-Molluscs, (S)-Soya, (SD)-Sulphur Dioxide, (Se)-Sesame Seed