



## STARTERS

Cep veloute, mushroom tartine .....	£10.00
Winter beets, chestnuts, gherkins, truffle dressing .....	£10.00
Nordic caviar, potato blinis, sour cream .....	£15.00
Cured salmon, sea buckthorn curd, capers, liquorice.....	£12.00
Venison Carpaccio, shaved chestnuts, pickled shimeji .....	£13.00
Foie gras smoked eel ballotine, quince chutney .....	£14.00

## MAINS

Truffle gnocchi, white onion cream, goat's curd .....	£15.50
Roast and pickled squash, Camargue red rice, cep hollandaise .....	£16.00
Warm smoked Arctic char, Greenland prawns, cucumber .....	£24.00
Roast skrei cod, provencale vegetables, black olive jus.....	£22.00
Chicken ballotine, celeriac, wild mushrooms, kale .....	£23.00
Roast duck breast, jerusalem artiohokes, spicy duck sauce .....	£24.00
Venison saddle, red cabbage, juniper and blackberry sauce .....	£28.00

## SIDES £4 each

Spinach, pancetta, sourdough
Truffle potato
Crushed swede
Butter lettuce, endive, truffle dressing

## DESSERTS

Chocolate planet, salted caramel, rye ice cream .....	£8.00
Sea buckthorn, white chocolate, chili jam.....	£8.00
Coconut pannacotta, basil shortbread, lingonberries .....	£7.00
Lemon meringue, kefir mousse, quinoa .....	£7.00
Raspberry mousse, hazelnut cake, poached rhubarb and sorbet.....	£7.50
Selection of ice creams & sorbets.....	£5.50
Selection of pasteurized and unpasteurized farmhouse cheese ....	£9.00 / 15.00

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
Please contact your waiter if you require any information regarding allergies or intolerances.