

STARTERS

Turnip soup, Greenland prawns.....	£9.50
Dorset white crab, pickled radish, fennel melba.....	£15.00
Squid, smoked reindeer, ink, herbs.....	£11.50
Scallop carpaccio, sea buckthorn, capers, liquorice.....	£14.00
Spiced wood pigeon, beetroot crème fraîche, smoked almonds.....	£12.50
Duck liver, smoked eel, apple salad, lace potato.....	£11.50

MAINS

Gnocchi, red onions, walnut cream, smoked Cheddar.....	£14.50
Beetroot, spelt, ceps, Pecorino.....	£15.00
Confit Arctic char, Greenland prawns, pickled cucumber, dill.....	£22.00
Hot smoked bream fillet, courgetтини, girolles.....	£19.50
Ballotine of chicken, crayfish, turnips, tarragon.....	£21.00
Saddle of venison, pickled red cabbage, juniper black berry sauce.....	£24.00
Aberdeen Angus fillet steak, golden beets, ceps, Madeira sauce.....	£26.00

SIDES £3.50 each

Spinach, pancetta, sourdough
New potato
Truffle potato
Crushed swede
Butter lettuce, red 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.