



STARTER

Braised ox cheek, miso broth, peas and shiso

La Latteria's burratina, heritage tomato "panzanella", lovage and tapenade

Crisp hen egg, watercress, smoked eel, skyr and bottarga

Smoked sea bream, trombetta courgette, citrus, primo sale

MAIN COURSE

Glazed cumbrian pork belly, Paimpol coco bean and piquillo ragout, gem lettuce

Bucleuch beef steak, ratatouille, crisp potatoes, hazelnut romesco sauce

Day-boat Cornish cod, sea herbs, cockles, hen of the wood

Roast cauliflower and mushrooms, mustard leaf pesto, crisp olives

DESSERTS & CHEESE

Aged British and French cheeses from La Fromagerie (6 supplement)

Manjari moëlleux, cardamom ice cream and caramel cloud

Fig and blackcurrant sorbet, caramelised white chocolate cream and crunchy almond

Raspberry ile flotante, star anise anglaise and crystalized almonds

If you are allergic or intolerant to any food products, please advise a member of the service team. Information about ingredients is available on request. We source our oysters from approved suppliers with excellent standards of food hygiene. Unfortunately a small risk remains when consuming any uncooked shellfish. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.