

2 COURSES £45

3 COURSES £55

STARTERS

Soft organic hen's egg, winter black truffle, Cornish Kern *Dairy, egg, mollusc*

Smoked octopus, Santarem cocoa sauce, blood orange, Winsdale cheese *Molluscs, gluten, dairy*

Giant scallop Jospier cooked, burnt calcot, winter black truffle dressing, Hackney Culatello Ham
Dairy, shellfish, mollusc, sulphur dioxide

Crispy rabbit, sake jus, Sturia Oscietra caviar, peanut, kaffir lime *Egg, dairy, gluten, sulphur dioxide, fish, peanut*

MAINS

Verbena sopressini, morels, white asparagus *Dairy, gluten, sulphur dioxide*

Steamed turbot, artichoke, black olive gnocchi, kumquat, lemon grass emulsion
Gluten, sulphur dioxide, fish, dairy, egg, mollusc

Follow deer saddle, forced rhubarb, Swiss chard, wild garlic *Sulphur dioxide, egg*

Dry aged Hereford sirloin, green peppercorn volcano, green spring garden *Dairy, sulphur dioxide*

CHEF'S SIGNATURE DISHES

Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, dairy, sulphur dioxide*

Bokan Bouillabaisse, Jersey royal potato, rouille *Fish, crustacean, egg, sulphur dioxide*

Rhug Estate organic lamb canelloni, Burgundy style *Gluten, egg, sulphur dioxide*

Wagyu rib eye beef A4, raclette, potato dauphine, Asian barbecue sauce *Dairy, sulphur dioxide, egg* 30.00 supp.

Cheese tray from Paxton & Whitfield (4 choices) *Dairy, gluten* 7.00 supp.

SIDES	Sauteed wild mushroom	5.00	Mash potato	5.00	Winter black truffle	Market price
	Farmers salad	5.00	Black truffle mash potato	8.00		

TASTING MENU 8 COURSES £85

Amuse bouches

Surf & turf carpaccio, vanilla custard

Mollusc, sulphur dioxide

Hand-picked crab meat, yuzu, peanut, Thai basil

Egg, sulphur dioxide, peanut, mustard

Wagyu beef tartare, wasabi, Szechuan, sesame bearnaise

Dairy, egg

Scotch hen's egg, winter black truffle, Cornish Kern

Dairy, egg, gluten

Steamed turbot, artichoke, black olive gnocchi, kumquat, coal oil, lemon grass emulsion

Gluten, sulphur dioxide, fish, dairy, egg, mollusc

Saffron risotto, beef marrow

Sulphur dioxide, dairy

Wagyu beef rib eye A4, pomme dauphine, raclette cheese

Sulphur dioxide, gluten, egg

Sugar snap & wild strawberry forest

Gluten, dairy, egg

TASTING MENU 5 COURSES £70

Amuse bouches

Hand-picked crab meat, yuzu, peanut, Thai basil

Egg, sulphur dioxide, peanut, mustard

Soft organic hen's egg, winter black truffle, Cornish Kern

Dairy, egg, mollusc

Steamed turbot, artichoke, black olive gnocchi, kumquat, coal oil, lemon grass emulsion

Gluten, sulphur dioxide, fish, dairy, egg, mollusc

Wagyu beef rib eye A4, pomme dauphine, raclette cheese

Sulphur dioxide, gluten, egg

Tic-tac-toe

Gluten, dairy, egg