

Prix Fixe

Slow Cooked Egg

Miso, guanciale, truffle mash

Duck Liver “calisson”

Loquat, pimms caramel, amaretto, baby corn

Cornish bream carpaccio

Alphonso mango, kimchi, macadamia, trout roe

Herdwick lamb shoulder

Roasted potatoes, baby onions, mesclun salad

Saffron risotto

Sauteed baby squid, preserved lemon, prawn “Bordelaise”

Suffolk crackling porchetta

Wild garlic emulsion, caperberries, sprouting broccoli

“Daiquiri”

Gariguette strawberry, vodka, lime

Apple tarte Tatin

Calvados caramel sauce, Madagascar vanilla ice cream

Warm chocolate mousse

Matcha, salted caramel, blood orange

Our cheese selection

Apple chutney, celery, crackers

(£15.00 suppl.)

3 courses ~ £49

3 courses and a carafe of wine (250ml) ~ £59

2022 Cote de Gascogne, Maison Idiart, L'Entrepreneur

2020 La Paradou Grenache Château Pesquié, Ventoux

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Please let the manager know of allergies or dietary requirements

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