
Starters

Cauliflower / Kent £10
Panna cotta, cumin foam, quail egg, wild mushrooms

Lentils / Oldham £10
Spiced roll, sweet potatoes, couscous, pomegranate

Salmon trio / Loch Fyne £12
Cured, confit, croustillant, cucumber, sour cream, salmon caviar

Rock Oysters / Norfolk £13
Pickled, baby leek, beetroot, squid ink, pumpernickel bread

Razor Clams / Cornwall £12
Fish broth, mussels, saffron, carrot, baby corn

Chicken / Bedford £12
Corn-fed, liver, pistachio, figs

Beef / Aberdeenshire £14
Broth, marrow dumplings, black truffle ravioli, root vegetable

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A discretionary service charge of 12.5% will be added to your bill
VAT is included at the current rate.

Main Courses

Pumpkin / Hertfordshire £17
Mushrooms, sage, caramelised red onions, risotto

Salmon / Scotland £22
Pan fried, horseradish crust, caper-balsamic sauce, spinach, squid ink pasta

Halibut / South Coast £27
Filet, orange foam, chorizo purée, samphire

Sea Bass / Cornish £27
Pan fried, carrot purée, mange tout, couscous

Guinea Fowl Breast / Bedford £23
Roulade, duck stuffing, peppercorn sauce, cranberries, swede purée

Lamb / Wales £26
Rump & shoulder, crispy sweetbreads, bean stew, white bean purée

Beef / Aberdeenshire £28
Tenderloin, braised cheeks, pumpkin purée, Jerusalem artichokes, black salsify

Side Dish £3.50/ each

Mixed leaves Sautéed spinach Mashed potatoes
Rocket salad French beans Roasted potatoes

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