



SNACKS

Sourdough bread <i>VG</i>	6
Flat bread, black garlic, sesame <i>VG</i>	7
Escalivada tostada <i>V</i>	16
Sweet corn tempura, togarashi, parmesan cheese <i>VG</i>	16
Cuttlefish tempura, tomatillo salsa	17
Potato rosti, crème fraîche, trout roe <i>GF</i>	16

TO START

Doenjang baked beetroot, shiso, lime <i>VG, GF</i>	13
Caponata, fig, honeymoon melon <i>VG, GF</i>	16
Burrata, tomato, homemade pesto, kimchi coulis <i>V, GF</i>	22
Lentil salad, cucumber, peach, mint <i>VG, GF</i>	15
Tuna crudo, ponzu, papaya pomelo salad <i>GF</i>	24
Warm scallop carpaccio, miso brown butter, finger lime <i>GF</i>	20
Tuna tartare, Oscietra caviar, crème fraîche, citrus dressing <i>GF</i>	36
Wynford Farm wagyu picanha beef tartare, crostini <i>GFA</i>	32

MIDDLE PLATE

Stuffed courgette flowers tempura, cacio e pepe <i>V</i>	17
Tuscan kale and walnut agnolotti, sweet corn, girolles, truffle <i>VG</i>	36
Fettuccine pasta, hand cut beef ragu, parmesan cheese	29
Lobster ravioli, ginger, makgeolli beurre blanc	33

Please inform us of any allergies & ask for further details of dishes that contain allergens.
Adults need around 2000 kcal a day. (gf) - gluten free, (ve) - vegan, (v) - vegetarian

MAIN

Ras el hanout roasted baby chicken, preserved lemon, taggiasca olives <i>GF</i>	31
Sea bass, fingerling potato, fennel, tapenade, lobster bisque <i>GF</i>	44
Chermoula spiced rack of lamb, bagna càuda, trombetta salad <i>GF</i>	46
Dry aged beef rib eye, bordelaise sauce - 400 g <i>GF</i>	73
Miso caramel Arlequin vegetable tart tartine, labneh <i>V</i>	32
Butter poached native lobster, warm salad, raspberry vinaigrette <i>GF</i>	42

LARGE PLATE TO SHARE

Gochujang glazed Côte de boeuf, grilled kimchi <i>GF</i>	135
Baharat spiced duck, den miso, orange <i>GF</i>	56
Catch of the day	Market Price

SIDE DISH

Mixed grilled beans, confit shallot vinaigrette <i>V, GF</i>	7
Broccolini, almond butter <i>VG, GF</i>	7
Mixed green salad <i>V, GF</i>	7
Fries <i>V, GF</i>	6

DESSERTS

Chocolate raspberry delice, lychee sorbet <i>GF</i>	15
Vanilla cheesecake, wild berries	16
Chocolate hazelnut mousse, strawberries and lime	16
Carrot Charlotte cake, Greek yoghurt sorbet	13
Yellow peach Eton mess, vanilla Chantilly <i>V, GF</i>	13
Artisan cheese platter, crackers, chutney	23
Selection of ice-creams and sorbet <i>V</i>	11

Please note all prices include VAT at the current rate. A discretionary service charge of 15 % will be added to your bill.