

STARTERS

Baby spinach salad (v) 13

*Parmesan, homemade miso salt, yuzu & truffle
add prawns 9*

Burrata from Corato, Puglia 16

*carrot ketchup, pine nuts, candied baby carrots, sour dough
add anchovies from Cantabrico 7*

Loch Duart salmon 16

seared, celery apple, bergamot gel

Roasted sweet corn soup (v) 11

cacao oil, citrus essence

House cured mackerel 16

lightly torched, pickled radish, brown butter hollandaise

Slow cooked dry aged beef striploin 18

Katherine goat's cheese, hazelnut, truffle

Porthilly oysters, Cornwall 19/34

red wine vinaigrette

Devon crab cavatelli 20

coral emulsion, lemon & tarragon

Baked Secretts' farm aubergine (v) 14

tomato, watercress emulsion

Acquerello risotto (v) 15/20

saffron & orange

Spaghetti "Cheddar & Pepe" (v) 13/17

foam of Montgomery cheddar & Parmesan, black pepper water



FISH & SEAFOOD

Seared king scallops 28

British summer peas, buttermilk & summer truffle

Dover sole meunière 41

on the bone, potato gratin, caper & lemon brown butter sauce

Wild seabass 30

almond cream, fennel seeds foam & celeriac

Wild Nordic halibut 32

smoked asparagus, cured egg yolk, lemon gel

MEAT AND POULTRY

Milk fed veal cutlet, Milanese 300g 42

rocket salad, Parmesan & summer truffle

Dingley Dell pork belly 26

spring cabbage & mustard

Surrey farm dry aged rib-eye 10oz 39

spinach, triple cooked potatoes, jus

New season lamb rack 39

roasted cucumber, Greek yoghurt, tomato chutney, mint

Normandy duck magret 27

parsnip purée, chicory, raspberries

SIDES 5.5

Tenderstem broccoli, seasonal leaf salad, French fries

*Please inform us of any allergies or dietary requirements. All prices in British Pound Sterling and include VAT.
A discretionary 12.5% service charge will be added to your bill.*