

A LA CARTE

STARTER

Rhug Estate pork belly, spring carrot, rose, Ras el Hanout
Tropea onion, Winchester cheese, truffle, chicken skin
Portland crab, cucumber, potato, caviar, finger lime
Cured salmon, langoustine, calamansi, shallot
Scallop, apple, beetroot, roasted beef dressing
Confit cod, wild garlic, Hampshire asparagus, guanciale, turnip

MAIN

Goosnargh duck, mushroom, chickweed, cauliflower, cumin
Organic milk fed lamb, crispy breast, mint, pea
Cumbrian rose veal neck, asparagus, nettle, radish
Dry aged Galloway fillet, Oxtail & onion (£8 supplement)
Cornish brill, pickled egg, clams, rock samphire
Gigha halibut, spring beans, shrimps, wild garlic

SIDE

Pomme purée, truffle £10

CHEESE

From the trolley £15

DESSERT

Bergamot, meringue, iced tea
Strawberry, custard, tarragon
Toffee, peanut, milk chocolate nougat
Cake and ice cream, marmalade, toast
Chocolate, lemon, cream cheese
Banana, caramel, yuzu, rum

3 COURSES £85

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU.
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.