



23rd September 2017

Dinner Menu

Salted almonds 4
Nocellara olives 4
Gougeres 5
Fried Guindilla peppers 5
Cantabrian anchovies & rosemary oil 6

Wild mushroom soup 7.50
½ doz. Jersey Rock oysters 17
Tomato, Tropea onion & basil salad 7
Marinated aubergine, goat's curd, pine nuts & raisins 8
Burrata, courgettes & bottarga 9.75
Raw mackerel, celery, colatura di alici & Calabrian chilli 9
Ceps, garlic & parsley 12
Devilleed lamb sweetbreads, corn & spring onions 10
Keats farm salad 6

Pumpkin & sage ravioli 13.50
Veal ragu, pappardelle 14.75
Rabbit & bacon 'pot au feu' 18.50
Black pudding, squid & bitter greens 19.50
Bavette, grilled radicchio, gorgonzola & walnuts 18
Wild turbot, chard, girolles & vin jaune 24
Yorkshire grouse, buckwheat polenta, ceps & game crumbs 30

Dark chocolate, olive oil & sea salt 6.50
Fig leaf panna cotta, fig & pistachio 7
Pear & almond tart 7
Tiramisu 7

Palet de Vernet 3.50
Tomme de Chèvre 3.50
Cashel Blue 3.50

Selection of three cheeses 10

Please note game may contain shot

Please inform your waiter of any food allergies before ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%