



FOR THE TABLE

Brindisa Iberico Paleta	20
Vegetable crudités, ranch dressing (v)	12
Sturia oscietra caviar (30g) blinis, crème fraiche, chives	65
½ dozen Lindisfarne rock oyster elderflower & shallot vinegar	20

A P É R I T I F S 1 4

LILLET ROSÉ SPRITZ  
Lillet Rosé, rhubarb bitter, tonic water

LILLET FLOWER SPRITZ  
Lillet Blanc, elderflower tonic, lime &  
mind garnish

LILLET BLANC SPRITZ  
Lillet Blanc, tonic water with cucumber,  
strawberry & mint garnish

TIMELESS  
Lillet Blanc, Absolut Elyx, Monkey 47

WHITE NEGRONI  
Lillet Blanc, Monkey 47, Suze

STARTERS

Shrimp mayonnaise on brioche add 10g Oscietra caviar +15	15
Jerusalem artichoke soup pickled girolles, truffle vinaigrette (vg)	9
Stone bass ceviche fennel purée, kohlrabi, ginger, coriander	14
Burrata cep, parsley, garlic, aged balsamic (v)	14
Beef tartare smoked mayonnaise, pickled shallots, parmesan	13
Duck liver parfait fig chutney, brioche	12
Baked beetroot black berries, truffle cream cheese, hazelnuts (vg)	9
Dill cured Loch Duart salmon mustard & dill, Danish rye bread	15
Crispy duck salad, Chinese leaf, kohlrabi Thai style chilli jam dressing, mint, coriander, peanuts	16/22

T O S H A R E

Baked sea bass, fennel salad, aubergine purée, tomato & olive dressing	28pp
Sutton Hoo chicken, charred baby gem, Ceasar dressing, parmesan and truffle fries	25pp

MAINS

Aged British grass-fed sirloin of beef onion purée, bone marrow, triple cooked chips	36
Josper grilled whole lobster fennel salad, parsley & garlic butter, chips	46
Grouse, braised leg, onion and mushroom tart celeriac purée, pickled blue berries	38
Kerala monkfish curry Andhra style spinach, coconut rice, chapatis	29
Isle of Gigha halibut girolles, leeks, brown butter & soy	38
Lamb rump fennel, tomato chutney, samphire, hazelnut	30
Steamed cod, seashore vegetables coco beans, cucumber, potted shrimp butter	26
Lobster spaghetti datterino tomatoes, chilli, parsley, garlic	42
Merryfield Farm duck breast beetroot, pickled black berries, red chicory	31
Rigatoni, girolles, parsley & garlic (vg)	20
Panisse, artichokes, courgettes tomato chutney, hazelnut dukkha (vg)	18

S I D E 5

Fries, sea salt (vg)
Isle of wight tomatoes, basil (vg)
Gem lettuce, Caesar dressing
Tender stem broccoli, harissa rose dressing (vg)
Charred hispi cabbage, truffle vinaigrette (vg)
New potatoes, butter & mint (v)

S A U C E S 2

Peppercorn
Bone marrow sauce
Smoked mayonnaise



*If you have any dietary requirements, please ask your server who will be happy to discuss them with you. 12.5% service charge will be added to the bill.*