



F O R T H E T A B L E

Brindisa Iberico Paleta	22
Vegetable crudités, ranch dressing (v)	13
Sturia oscietra caviar (30g) blinis, crème fraiche, chives	70
½ dozen Lindisfarne rock oyster elderflower & shallot vinegar	22

D R I N K S

BEAUTY AND PURITY 14  
Edgerton pink gin, rose liqueur, Jalapeno, coconut syrup & rhubarb bitters

LAVENDER 14  
Glenmorangie Nectar d'Or, Aperol, Hennessy V.S, Agave, lemon juice and grapefruit bitters

SMOKED NEGRONI 14  
Villa Ascenti Gin, Campari infused with cardamom, Aperol

RHUBARB, RASPBERRY & ROSE SPRITZ 14  
Ketel One Vodka, Rhubarb bitters, Fever Tree Raspberry Rose Soda and Prosecc

S T A R T E R S

Shrimp mayonnaise on brioche add 10g Oscietra caviar +15	16.5
Jerusalem artichoke soup pickled girolles, truffle vinaigrette (vg)	9.5
Stone bass ceviche fennel purée, kohlrabi, ginger, coriander	15.5
Burrata semi-dried tomato pesto, Panzanella salad (v)	15.5
Beef tartare cured egg yolk, seaweed crisp, Asian dressing pickled mushrooms	15.5
Duck liver parfait fig chutney, brioche	13
Baked beetroot black berries, truffle cream cheese, hazelnuts (vg)	10
Dill cured Loch Duart salmon mustard & dill, Danish rye bread	16.50
Crispy duck salad, Chinese leaf, kohlrabi Thai style chilli jam dressing, mint, coriander, peanuts	15.5/22

M A I N T O S H A R E

Sutton Hoo chicken, charred baby gem, Ceasar dressing, parmesan and truffle fries	27pp
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M A I N S

Aged British grass-fed sirloin of beef onion purée, bone marrow, triple cooked chips	39.5
Josper grilled whole lobster fennel salad, parsley & garlic butter, chips	51
Kerala monkfish curry Andhra style spinach, coconut rice, chapatis	32
John Dory Langoustine bisque, mussels, clams, squid, parsley pistou	42
Lamb rump BBQ carrot puree, yoghurt, sumac & lovage oil	33
Steamed cod, seashore vegetables, coco beans, cucumber, potted shrimp butter	28.5
Lobster spaghetti datterino tomatoes, chilli, parsley, garlic	46
Ayrshire duck breast beetroot, pickled black berries, red chicory	34
Rigatoni, wild mushroom, parsley & garlic (vg)	22
Panisse, artichokes, courgettes tomato chutney, hazelnut dukkha (vg)	19.5

S I D E 5 . 5

Fries, sea salt (vg)
Nutborne heritage tomatoes, basil (vg)
Gem lettuce, Caesar dressing
Tenderstem broccoli, harissa rose dressing (vg)
Charred hispi cabbage, truffle vinaigrette (vg)
New potatoes, butter & mint (v)

S A U C E S 2 . 5

Peppercorn
Bone marrow sauce
Smoked mayonnaise