



F O R T H E T A B L E

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

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, Hennessey 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	15
Jerusalem artichoke soup pickled girolles, truffle vinaigrette (vg)	9
Stone bass ceviche fennel purée, kohlrabi, ginger, coriander	14
Burrata roasted butternut squash, pickled mushrooms, mix seeds (v)	14
Beef tartare smoked mayonnaise, pickled shallots, parmesan	14
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	14/20

M A I N T O S H A R E

Sutton Hoo chicken, charred baby gem, Ceasar dressing, parmesan and truffle fries	25pp
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M A I N S

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
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
Ayrshire 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 S

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

Peppercorn
Bone marrow sauce
Smoked mayonnaise