



STARTERS

Sturia oscietra caviar (30g) blinis, crème fraiche, chives	70
½ Dozen Lindisfarne rock oysters elderflower & shallot vinegar	22
Shrimp mayonnaise on brioche	16.5
Coconut and sweet corn soup, vegetable gyoza, spring onions & crispy onion	9.5
Burrata, semi-dried tomato pesto, Panzanella salad	15.5
Beef tartare cured egg yolk, seaweed crisp, Asian dressing, pickled mushrooms	15.5
Duck liver terrine mulled wine gel, toasted brioche	22
Baked beetroot black berries, truffle cream cheese, hazelnuts (vg)	10
Dill cured Loch Duart salmon mustard & dill, Danish rye bread	16.5
Crispy duck salad Chinese leaf, kohlrabi, Thai style chilli jam dressing, mint, coriander, peanuts	15.5/22

MAINS

Aged British grass-fed sirloin of beef onion purée, bone marrow, triple cooked chips	39.5
Kerala monkfish curry Andhra style spinach, coconut rice, chapatis	32
Sea Bass roast salsify, salty fingers, brown butter hollandaise	28
Lamb rump BBQ carrot purée, yoghurt, sumac & lovage oil	33
Steamed cod seashore vegetables, coco beans, cucumber, potted shrimp butter	28.5
Lobster spaghetti Datterino tomatoes, chilli, parsley, garlic	38
Rigatoni wild mushrooms, parsley & garlic (v)	22
Salt and pepper cauliflower coconut, apple, carrot & curry emulsion (vg)	22
Roasted butternut squash, cashew nut puree, ornamental kale & pomegranate dressing	20

SIDES 5.5

- Fries, sea salt (vg)
- Gem lettuce, Caesar dressing
- French beans, shallots,
mustard maple dressing (v)
- Charred hispi cabbage,
truffle vinaigrette (vg)
- Truffle mash (v)

SAUCES 2.5

- Peppercorn
- Bone marrow sauce
- Smoked mayonnaise

VEGAN SET MENU

Enjoy two courses for 25 and three courses for 28

Beetroot, truffle cream cheese & rice cracker

Coconut and sweet corn soup, vegetable gyoza,
spring onions & crispy onion

King oyster mushroom 'scallops', seaweed, parsnip
miso puree

Roasted butternut squash, cashew nut puree,
ornamental kale & pomegranate dressing

Salt and pepper cauliflower, spiced apple,
carrot & curry emulsion

Caramelized pineapple cake & coconut sorbet

Lotus biscoff cheesecake, caramelized popcorn &
honeycomb

If you have any dietary requirements, please ask your server who will be happy to discuss them with you. A discretionary 13% service charge will be added to the bill.