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A LA CARTE
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TO START

Slow cooked hen's egg, black pudding, crispy pig's ear, pickled king oyster mushrooms	168
Beetroot cured salmon, salt baked beetroot, crème fraîche	200
CLT "Crab, lettuce and tomato"	178
Miso aubergine with raw vegetables	148
Ravioli of Suffolk Pork, Berkswell cheese, peppered hearts and kidneys	218
Steak tartare, pickled onion, fresh cheese, sourdough crouton	198
Raw Hokkaido scallops, dashi jelly, apple, shiso, avocado and wasabi purée	228
Roasted quail breast, confit leg, sautéed foie gras, peach chutney, Chinese almonds	245

TO FOLLOW

Roasted sea bass with cauliflower couscous, fried oyster and sea vegetables	308
Pork chop, pumpkin and orange purée, pine nut dressing, endive and roasted Shimeji mushrooms	325
Braised ox cheek, roasted bone marrow, sourdough crumb, carrot, horseradish mash	318
Roasted bream, Bouillabaisse, saffron aioli, Provençal vegetables	288
Lamb rump, confit neck, peas with mint and charred baby fennel	378
Snapper, clams, celeriac, confit lemons and sauce meunière	268
Parsley fregola with garlic, mushrooms and asparagus	208
Poached and roasted Boston lobster, roasted fennel with caraway, cooked and raw English apples	458
Wagyu beef ribeye to share, chips, salad, peppercorn and béarnaise sauce	1228

