

‘Leave it up to us’ feasting menu - £49 per person  
*Tartare || Sea bass || Burrata || Watermelon || Ravioli || Guinea fowl || Sweets*  
*(for the whole table to share)*

Homemade sourdough bread, ‘North & South’ olive oil infused with lemon £3.5

C O L D C U T S & C R U D O S

House pickles £3.5  
Salame Toscana £6  
Lombo £6  
Rillettes of rabbit, pork & foie gras £9  
Ox heart tartare, hazelnut mayo, red currants & herbs £10  
Crudo of sea bass, plums, beetroot & tarragon £11

S U M M E R P L A T E S

Sardine & squid-ink tempura, parsley emulsion £8  
Burrata, yellow courgettes, kale pistou & nasturtium £9  
Grilled watermelon, lardo, cobnuts & basil £11  
Octopus, coco de paimpol, runner beans & fried garlic £13  
Ravioli of ricotta & peas, verbena & black pepper £14  
Lamb sweetbreads, baby gem, broad beans, girolles & sheep’s yoghurt £17

F R O M T H E C H A R C O A L G R I L L

Charred pepper & heirloom tomato tartlet, burnt aubergine & pistachio £19  
Cornish plaice, young carrots, dandelion & yuzu beurre blanc £26  
Label Rouge guinea fowl, sweetcorn, radishes, seeds & wild rocket £28  
Onglet of Longhorn beef, smoked potatoes & grelot onions £29

S W E E T

English strawberries, buttermilk pudding & summer herb granita £7  
Hazelnut meringues, blackberry, apple, sorrel & jasmine £8  
Marquise au chocolat, pear, mascarpone & frozen sablé £8

Chevrotin des Aravis & olive oil biscuits £8

*If you have any allergies or require information on any allergens relating to dishes on our menu  
please ask a member of the team for more information*