

‘Leave it up to us’ feasting menu - £49 per person
Tartare || Monkfish || Leeks || Octopus || Ravioli || Onglet || 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

Parfait of chicken liver & foie gras, pickled blackberries & brioche £9

Beef rump tartare, hazelnut cream, radicchio & red currants £10

Carpaccio of monkfish, Muscat grapes, potimarron & dill £11

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

Salsify tempura, oyster & parsley mayonnaise £9

New season leeks, violet artichokes, pickled dulce & parmesan cream £9

Snails on toast with herb butter & bone marrow £13

Octopus, coco de paimpol, long green peppers & fried garlic £14

Ravioli of parsley root & ricotta, Mimolette, sage & hazelnut butter £14

Crispy 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

Buckwheat ‘Chou Farci’, BBQ celeriac, burnt aubergine & horseradish £19

Cornish skate, kale, kholrabi & red pepper condiment £26

Yorkshire grouse on toast, bread sauce, blackcurrants, rocket & foie gras £29

Onglet of Longhorn beef, smoked potatoes & grelot onions £29

S W E E T

Hazelnut meringues, blackberry, apple, sorrel & jasmine £7

Kugelhopf, figs, hibiscus & creme fraiche £8

Marquise au chocolat, Seville orange, mascarpone ice cream & frozen sable £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*