

‘Leave it up to us’ feasting menu - £49 per person
Tonnato || Monkfish || Leeks || Egg || 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

Devilled rabbit & toast £8

Rose veal ‘tonnato’ & grelot onions £10

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

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

Pumpkin tempura, lovage mayonnaise £9

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

Snails on toast with herb butter £13

Crispy Burford Brown egg, Winter chanterelles & pink Paris mushrooms £14

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

Pig’s-head spring roll, young carrots, hay baked Bramley apple & cep £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 cod & octopus, rainbow chard & red pepper condiment £27

Yorkshire mallard on toast, bread sauce, blackcurrants, watercress & foie gras £29

Longhorn onglet, parsnip, pommes dauphine & pickled walnut £30

S W E E T

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

Kugelhopf, figs, hibiscus & crème fraîche £8

Marquise au chocolat, marmalade, 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*