

‘Leave it up to us’ feasting menu - £49 per person  
*Tartare || Halibut || Squid || Scallops || Ravioli || Mallard || 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  
‘Wild’ wild boar salame £6  
Speck Trentino £6  
Game pâté en Croûte, cornichons £9  
Beef tartare, burnt miso aubergine, egg yolk cream & toasted walnuts £10  
Crudo of halibut & citrus £11

W I N T E R P L A T E S

Roscoff onion bhajis & aioli £7  
Squid, mussels, grilled hispi, apple & seaweed £9  
Cornish scallops, leeks & ponzu £14  
Ravioli of parsnip & ricotta, fermented mushroom butter & toasted buckwheat £14  
Caramelised foie gras, Jerusalem artichoke & red currants £17

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

Roasted cauliflower, Brie de Meaux, hazelnuts & herbs £19  
Cod, Crapaudine beetroot, carrots, pak choi & yuzu beurre blanc £27  
Spiced hogget leg, young turnips, celeriac & quince £28  
Mallard, glazed endive, burnt pear & blackberries £29

S W E E T

Salted coconut rice pudding, mango & sesame £7  
Lemon tart & crème fraîche £8  
Chocolate, hay ice-cream, chestnut & amaretti £8  
Comte d’Estive & 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*