£75PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life Loch Duart salmon belly crudo, honeymoon melon & cucumber Pâté en croûte, grain mustard

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic Grilled Loch Duart salmon niçoise salad, fine beans, potato & quail's egg English Iberico pork chop, datterini tomatoes, mustard & dill

SIDES

Isle of Wight tomato salad

Dovetale fries

TO FINISH

Nutmeg & custard tart

English strawberries, Greek yoghurt & vanilla sponge
Four Neal's Yard dairy British cheeses

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

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Illustration: Nina Fuga



£95PP

Sourdough baguette & cultured butter

TO START

Made this morning burrata, Black Lava Salt, Sarawak pepper & Oil of Life
Dressed Cornish crab & brown crab waffles
Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic Salt-baked wild seabass 220g English Dexter fillet steak, Béarnaise sauce

SIDES

Green herb salad

Isle of Wight tomato salad

Dovetale fries

Linzer Delikatess potatoes, black truffle butter

TO FINISH

Nutmeg & custard tart

English strawberries, Greek yoghurt & vanilla sponge
Four Neal's Yard dairy British cheeses

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£125PP

Sourdough baguette & cultured butter

SNACKS

Truffle honey puffs

Iberico ham & melon

TO START

Roasted Orkney scallops, tomato, courgette & brown butter

Cured sea-bream carpaccio, Amalfi lemon, crème fraîche & Oil of Life

Carpaccio of English Wagyu, hot mustard, Old Winchester & beef fat chips

TO FOLLOW

Creamed sweetcorn, chickpea panisse & black garlic English Peking duck breast, honey & stone fruits 1kg Grain-fed Black Angus T-bone

SIDES

Green herb salad

Isle of Wight tomato salad

Dovetale fries

Linzer Delikatess potatoes, black truffle butter

TO FINISH

Nutmeg & custard tart

English strawberries, Greek yoghurt & vanilla sponge
Four Neal's Yard dairy British cheeses

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