
APPETIZERS

- English Rose / chicken liver & foie gras parfait, citrus gelee, pickled celery 19.
- Aged Creekstone Beef Tartare / pickled wild mushroom, porcini biscuit, nasturtium 23.
- White Asparagus / egg sabayon, ethiopian spices, oscietra caviar, dulce seaweed emulsion 24.
- Yellowfin Tuna Tataki / green apple wasabi, charred scallion miso 21.
- Brooklyn Burrata / radishes, chamomile infusion, burgundy truffle 19.
- Spring Pea and Strawberry Salad / green strawberry, ricotta salata, buttermilk lemon dressing 21.
- Maine Scallop Crudo / truffle custard, pickled cucumber & finger lime 24.

MAINS

- Berkshire Pork Chop / black pudding, roasted beets, rainbow swiss chard viaigrette, charcuterie sauce 36.
- Dover Sole / roasted cauliflower purée, bottarga, lime butter 38.
- Braised Atlantic Halibut / carrot and ginger purée, yuzu glaze, lobster grapefruit sauce 41.
- Baked Lancaster Chicken / violet artichoke cream, ramp pesto, chicken gravy 32.
- Crab Risotto / east coast uni, seaweed oil 29.
- Rack of Lamb / braised baby gem lettuce, oregon morels, green olives, mint relish 52.
- T Bone Steak / 40 day dry aged, 36oz, green beans, hazelnut & truffle salad, bone marrow sauce, *serves 2* 120.

DESSERTS

- “The Jammy Dodger” / chocolate, raspberry, salted peanuts 14.
- Eton Mess / wild strawberries, olive oil cake, strawberry sorbet 14.
- Hazelnut Parfait / frangelico, chocolate & cocoa crumb 14.
- Sticky Toffee Pudding / rocky road, ginger ice cream (*to share*) 20.
- Selection of Ice Cream & Sorbets 12.
- Selection of 3 or 5 British & Local Cheese / Piccalilli 15. / 21.