



SAMPLE MENU
SEPTEMBER

Olives & Pickles	4
Sourdough Focaccia, Date Agrodolce	5
Octopus Gilda, Chili Oil	5
Pickled Kettle Chips, Vegan Ranch	5
Raw Tuna Tostada, Yuzu, Fermented Pepper	8
Fried Potato Pizzette, Bonito, Burrata & Mortadella	16
Whipped Fava, Carosello Cucumbers, Salsa Verde	13
Bull's Heart Tomatoes, Sour Cream, Chili Crisp	14
Cornish Bluefin Tuna Crudo, Cherries & Horseradish	19
Ricotta Dumplings, Lobster Cream, Lime Leaf	17
Grilled Atlantic Prawns, Smoked Garlic & Black Lime Butter	19
Barbecued Courgette, Black Rice & Hazelnuts Miso	23
Grilled Trout, Green Olives, Tomato	29
Creedy Carver Duck Breast, Peaches & Girolles	42
Grilled Wild Sea Bream, Confit Garlic & Guindilla Peppers	for two 65
Wood-Roast Half Chicken, Café de Paris Butter, Morels & Baby Leeks	for two/three 44
30-day Tamworth Pork Double Loin Chop (900g)	for two 60
50-day Highland Beef Ribeye Chop (800g)	for two/three 96
Duck Fat Fries	8
Spring Leaf Salad	7
Flourless Chocolate Cake, Coffee Molasses, Crème Fraiche	10
Riz au Lait, English Plums, Macadamia	8
Estate Dairy Fior Di Latte Soft Serve, Early Harvest Olive Oil, Oat Cookies	10

WE DO HAVE A BURGER AVAILABLE OFF-MENU

WE PREPARE TEN FOR EACH SERVICE.

WE SUGGEST IF YOU'RE DETERMINED TO SECURE ONE, BOOK THE EARLIEST SEATING.