



SAMPLE MENU  
OCTOBER

Olives & Pickles	4
Sourdough Focaccia, Date Agrodolce	5
Octopus Gilda, Chilli Oil	5
Raw Lamb Tart, Harissa, Trout Roe	6
Deep-Fried Taleggio & Wiltshire Truffle Lasagna	8
Fried Potato Pizzette, Bonito, Burrata & Mortadella	16
Whipped Fava, Carosello Cucumbers, Salsa Verde	13
Cylindria Beetroot, Hollandaise, Chilli Crisp,	14
Cornish Bluefin Tuna Crudo, Clementine, Togarashi	19
Ricotta Dumplings, Lobster Cream, Lime Leaf	17
Grilled Atlantic Prawns, Smoked Garlic & Black Lime Butter	19
Charred Courgette, Black Rice & Hazelnut Miso	23
Grilled Trout, Corn, Girolles	29
Creedy Carver Duck Breast, Quince, Cobnuts	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 Sirloin Chop (800g)	for two/three 96
Duck Fat Fries	8
Green Salad	7
Profiterole, Ice Cream, Praline, Chocolate Sauce	12
Riz au Lait, English Plums, Macadamia	8
Estate Dairy Fior Di Latte Soft Serve, Early Harvest Olive Oil, Oat Cookies	12

**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.