

NIBBLES

●	CRACKER		4
●	FALAFEL		4
●	SMOKED EEL		4
●	SCALLOP	Miso Butter Sauce, Cauliflower & Caper Berries	18
●	HAMACHI	Red Thai Ceviche with Mango & Coconut	10
●	HARE RAGU	Hare Ragu Tortellini, Glazed Carrot & Bacon	13
●	ANJOU PIGEON	Char Grilled Breast with Squash, Blackberries & Umbles	15
●	CELERIAC	Cardamon Leaf, Roscoff Onion & Barley	8
●	SUNSHINE BASS	Octopus Salad, Chick Peas & Bouillabaisse Consommé	33
●	IBERICO CHEEK	Braised Cheek with Sauerkraut & Cassoulet Sauce	30
●	BEEF RIB	Bone Marrow, Courgette & Old Winchester	36
●	KENCHIN JIRI	Potage of Hen of the Woods with Roots & Tubers	28
●	ARTISAN CHEESE	Artisan Cheeses & Garnishes, Individually or to Share	12
●	PLUM & OLIVE OIL	Victoria Plums with Olive Oil & Greengage Sorbet	16
●	HONEY & YOGHURT	Pistachio Baklava, Honey & Yoghurt	16
●	THE APPLE	Apple Compote & Calvados Mousse	14
●	CARAMEL S'MORE	Marshmallow, Orange, Caramel & Chocolate	12

A discretionary 12.5% service charge will be added to your bill

Allergen information by dish is contained in our Allergen Menu which is available upon request. Due to the structure of our kitchen we cannot guarantee the total absence of allergens in our dishes. If you have any questions please do not hesitate to ask one of our team.