

# TASTE OF AUTUMN

*Remember summer, anticipate winter.  
Harvest, preserve, feast.*

Scallop, bacon broth, sweetcorn, caviar \*

—

Sourdough bagel, rarebit, Worcestershire sauce

—

Octopus, chilli, lime, English wasabi

—

Slow cooked egg, celeriac, Coolea, truffle \*

—

Venison haunch, burnt onion, cep \*

—

Slow roast Goosnargh duck, chicory, damson \*

—

‘Margarita’  
*Tequila, lime, cream*

—

Coffee, mascarpone, bourbon \*

—

Sourdough, 38% chocolate - *in collaboration with Paul A. Young*

**\* 5 COURSES £105**

SOMMELIER'S SELECTION £75

PRESTIGE SELECTION £175

**8 COURSES £120**

SOMMELIER'S SELECTION £95

PRESTIGE SELECTION £195



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU  
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

# VEGETARIAN

*Remember summer, anticipate winter.  
Harvest, preserve, feast.*

Mushroom consommé, fregola

—

Cuore del Vesuvio, Winchester cheese, Marmite brioche \*

—

'Carrot salad' \*  
*crispy potato, crème fraîche, chicory*

—

Fennel, agnolotti, pickled girolles, truffle \*

—

Slow cooked egg, celeriac, Coolea

—

Potato gnocchi, artichoke, courgette, mint \*

—

Pickled cherry, Marsala, almond

—

Sesame, milk and dark chocolate \*

—

Sourdough, 38% chocolate - *in collaboration with Paul A. Young*

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