

dinner

roasted lamb sweetbreads, wild garlic, wild mushrooms, pinenuts
cép and cream cheese ravioli

roasted salsify, chervil emulsion, autumn truffle,
mushrooms, puffed wild rice and rye bread

smoked haddock tartare, royal russet apple,
radish and horseradish ice cream

hand dived isle of skye scallop, charred octopus,
carrot and star anise, sea beet, pork and tarragon dressing

roasted quail, hibiscus poached rhubarb, morteau sausage,
foie gras ganache, toasted hazelnuts

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saddle of wooburn common venison, smoked celeriac purée, blue cheese
crumble, pickled red onions, poached quince, cavolo nero

perthshire rib of beef, roasted and fermented turnips,
crispy beef, chiltern ale and black treacle sauce

madgett's farm duck, golden raisins, muscat grapes,
hispi cabbage, chervil root and chestnuts

roasted loin of cornish cod, teriyaki glaze, squid ink and prawn parcel,
japanese artichokes, shellfish miso stock

poached and scorched fillet of brill, jerusalem artichoke,
tenderstem broccoli, baby onions, black garlic beurre noisette

three courses £50.00 ~ cheeses as an additional course £12.50

a discretionary service charge of 12.5% will be added to the bill

Whilst we will endeavour to do our best to accommodate food intolerances and allergies,
we are unable to guarantee that the dishes will be completely allergen free.
Allergen information is available upon request from our front of house management team