

Kitchen W8

Apéritif

Peach Bellini 12.00

Pear and Sage Gimlet 12.00

Kir Royal 20.00

Pear Lemonade 8.00

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| Pepper Crusted Fallow Deer Carpaccio, Black Fig, Crispy Shallots and Endive | 23.00 |
| Salad of Jerusalem Artichoke, Pickled Walnut, Lardo Di Colonnata and Roasted Grapes | 21.00 |
| Fricassee of New Season's Cep, Hand Rolled Farfalle, Truffle, Cauliflower and Leek | 22.50 |
| Scorched Cornish Mackerel, Smoked Eel, Golden Beets and Sweet Mustard Dressing | 23.00 |
| Thinly Sliced Salt Baked Beetroots, Goats Curd, Hazelnut and New Season's Sollies Fig | 20.50 |
| Butterhead Lettuce, Truffle Dressing, Soft Herbs and Crispy Shallots | 17.75 |

Sharing dish for two:

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| Belted Galloway Ribeye, Smoked Red Wine Butter, Triple Cooked Chips and Truffle Salad | 47.50pp |
| Haunch of Venison, Ancient Grain, Liver, BBQ Beetroots, Cavolo Nero and Pear | 43.00 |
| Roast Cornish Monkfish, St Austell Bay Mussels, Sobrassada Butter and Sea Beets | 42.00 |
| Caramelised Parmesan Gnocchi, Delica Pumpkin, Roast Ceps, Brown Butter and Sage | 34.00 |
| Fillet of Cornish Cod, Jerusalem Artichoke, Autumn Greens, Hazelnut and Chanterelles | 42.00 |
| Roast Partridge, Smoked Celeriac, Grilled Cep, Stuffed Cabbage, Bacon and Apple | 39.00 |
| Perigord Truffle Creamed Potato (<i>for the table</i>) | 12.00 |

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| British Cheese with Spiced Fruit Chutney and Sourdough Crackers | |
| Selection of 3 Cheeses | 14.00 |
| Selection of 5 Cheeses | 19.00 |
| Warm Hazelnut Financier, Sollies Figs and Brown Sugar Ice Cream | 13.50 |
| Valrhona Chocolate Pave, Salt Caramel Ice Cream, Peanut and Lime | 13.25 |
| Plum, Stem Ginger and Lemon Fool, Caramelised Marcona Almonds | 13.00 |
| Discovery Apple and Damson Sorbet, Warm Vanilla Beignets | 9.50 |

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free.

Vegan options are available on request, please mention when booking.

All wild game may contain shot.

A discretionary gratuity of 15% will be added to the total bill.

Coffee

We proudly serve the “Brazil+Burundi” by All things Bloom, blend of beans from Brazil and Burundi with tasting notes of Dark chocolate and fudge with muscovado sugar and hint of vanilla and nougat, whilst the finish results in forest fruits and that fudge again.

Decaffeinated Colombian single origin coffee.

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| Espresso | 5/6 |
| Macchiato | 5/6 |
| Latte/ Flat White/Cappuccino | 6 |
| Americano | 6 |

Teas and Herbal Infusions

We proudly source our teas from Rare Tea Company, an independent tea company based in London, with a mission to source and supply the best tea in the world.

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English Peppermint (Tregothnan Estate, Cornwall)
Earl Grey (Satemwa Estate, Malawi & Reggio Calabria)
Keemun Black (Anhui province, China)
Malawi White ‘Peony’ (Satemwa Estate, Malawi)
Golden Lilly Milk Oolong (Taitung, Taiwan)
Whole Chamomile Flowers (Slavonija & Podravina, Croatia)
Himalayan Ginger and Lemongrass (Sikkim & Sri Lanka)
Silver Tip Jasmine (Fuding, Fujian, China)

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