

Kitchen W8

Clementine Bellini £12.00

Pedroni £10.50

Pear and Ginger Lemonade £6.00

The Magnum Series: Fine Wine by the Glass – Please Ask for More Details

St Austell Bay Mussel Soup, Yellow Leg Chanterelles and Crispy Mussel Kiev	16.00
Puglia Burrata, Chilli Roasted Squash, Charred Beetroot, Walnut and Pumpkin Seed Gremolata	16.25
Raviolo of Red Leg Partridge, Jerusalem Artichoke, Trompette de la Morte, Shallot and Bacon	19.00
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	18.25
Warm Salad of Autumn Roots, BBQ Onion Hummus, Tarragon Dressing and Smoked Crumb	16.95
Fillet of Gigha Halibut, Jerusalem Artichoke, Walnut, Smoked Lardo and Roast Grapes	34.50
Roast Iberico Pork Chop, Cracked Wheat, Parsnip, Chestnut, Pickled Apple and Chard	32.00
Caramelised Pumpkin Gnocchi, Jerusalem Artichoke, Cavolo Nero Pesto and Hazelnut	29.00
Slow Poached Cornish Cod, Crispy Porthilly Oyster, Cucumber, Potato and Sea Herbs	35.00
Haunch of Fallow Venison, Bacon Choucroute, Celeriac, Pear and Green Peppercorns	38.50
Périgord Truffle Mash (for the table)	8.50
Salted Caramel Choux Bun, Muscovado Cream, Chocolate, Banana and Lime	9.95
Warm Hazelnut Tartlet, Spiced New Season's Quince and Madagascan Vanilla Cream	11.25
Valrhona Chocolate Pavé, Mascarpone and Orange Ice Cream, Sherry Vinegar Caramel	10.50
Comice Pear Sorbet, Autumn Fruit and Red Wine Compote	7.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	11.50
Selection of 5 Cheeses	17.50

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

Visit our website to sign up to our mailing list

Desserts

Salted Caramel Choux Bun, Muscovado Cream, Chocolate, Banana and Lime	9.95
<i>NV Classic Liqueur Rutherglen Muscat, Morris of Rutherglen</i>	9.50
Valrhona Chocolate Pavé, Mascarpone and Orange Ice Cream, Sherry Vinegar Caramel	10.50
<i>NV Madeira, Boal, Justino's 10-Year-Old, Portugal</i>	9.50
Warm Hazelnut Tartlet, Spiced New Season's Quince and Madagascan Vanilla Cream	11.25
<i>2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy</i>	11.50
Comice Pear Sorbet, Autumn Fruit and Red Wine Compote	7.50
<i>2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria</i>	6.00
British Cheese with Spiced Fruit Chutney, Walnut and Date Loaf	
Selection of 3 Cheeses	11.50
Selection of 5 Cheeses	17.50
<i>Sandeman 20yr Tawny Port</i>	13.50

Sweet Wine and Port By The Glass

	75ml Glass	Bottle
2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria		6.00
2016 Sandeman Unfiltered LBV, Port	7.00 (100ml)	
NV Pedro Ximénez, 'El Candado' Valdespino, Lustau, Spain		11.50
2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy		11.50
2016 Sauternes, Château Laville, Bordeaux, France		9.50
NV Classic Liqueur Rutherglen Muscat, Morris of Rutherglen		9.50
NV Madeira, Boal, Justino's 10-Year-Old, Portugal		9.50
Sandeman 20yr Tawny, Port	13.50 (100ml)	

Full Dessert Wine by the Bottle List Available