

Kitchen W8

A Monkey's Negroni 11.00

Blood Orange Bellini 12.00

Pear and Ginger Lemonade 6.00

NV Billecart-Salmon Brut Réserve, Mareuil sur Ay, France 14.00

Ballotine of Duck, Smoked Duck Breast, Tokyo Turnip, Hazelnut and Rhubarb	17.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	18.25
Hand-Rolled Linguine, Périgord Winter Truffle and 36-Month Aged Parmesan	23.50
Crispy St Ewe's Egg, Smoked Haddock, Winter Leeks, Salsify and Grain Mustard Crème Fraîche	16.95
Puglia Burrata, Baked Beetroots, Blood Orange, Pickled Red Onions, Tardivo and Chilli	17.95
Fillet of Gigha Halibut, Steamed Leeks, Potato Emulsion, Smoked Eel and Pickled Cucumber	36.50
Haunch of Fallow Deer, Smoked Beets, Creamed Potato, Winter Greens and Spiced Quince	39.50
Caramelised Parmesan Gnocchi, Delica Pumpkin, Field Mushroom and Périgord Truffle	29.00
Roast Iberico Pork Chop, Cracked Wheat, Wild Leek, Calçot Onion, Bacon and Apple	32.00
Fillet of Cornish Cod, St Austell Bay Mussels, Cauliflower, Monk's Beard and Salsify	35.00
Périgord Truffle Mash (for the table)	9.50
Muscovado and Madagascan Vanilla Crème Caramel	9.95
Valrhona Chocolate Aero Cake, Vanilla and Citrus Cream	11.25
Poached Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	10.50
New Season's Quince Sorbet, Warm Vanilla Beignets	7.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	12.00
Selection of 5 Cheeses	18.00

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.

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Desserts

Muscovado and Madagascan Vanilla Crème Caramel	9.95
<i>2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy</i>	11.50
Valrhona Chocolate Aero Cake, Vanilla and Citrus Cream	11.25
<i>NV Madeira, Boal, Justino's 10-Year-Old, Portugal</i>	9.50
Poached Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	10.50
<i>2011 Sauternes, Carmes de Rieussec, Bordeaux, France</i>	10.50
New Season's Quince Sorbet, Warm Vanilla Beignets	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>2003 Croft Tawny</i>	19.00

Sweet Wine and Port By The Glass

75ml Glass

2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria	6.00
2016 Sandeman Unfiltered LBV, Port	7.00 (100ml)
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
2011 Sauternes, Carmes de Rieussec, Bordeaux, France	10.50
NV Pedro Ximénez, 'El Candado' Valdespino, Lustau, Spain	11.50
2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy	11.50
Sandeman 20yr Tawny, Port	13.50 (100ml)
2013 Tokaji Aszu 5 Puttonoyos, Disnoko	16.50
2003 Croft Tawny	19.00 (100ml)

Full Dessert Wine by the Bottle List Available