

Kitchen W8

A Monkey's Negroni 11.00

Seasonal Bellini 12.00

Pear and Ginger Lemonade 6.00

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

Duck Liver Parfait, Winter Fruit Chutney, Date and Walnut Baguette	17.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	18.25
Roast Veal Sweetbread, Périgord Winter Truffle, Celeriac and 36-Month Aged Parmesan	23.50
Salad of Spiky Artichoke, Winter Leaves, Ewe's Curd, Blood Orange and Olive Oil	16.95
Cannellone of Orkney Scallop and Salcombe Bay Crab, Shellfish Bisque, and Basil	22.00
Roast Saddle and Leg of Rabbit, Bubble and Squeak, White Asparagus and Wild Garlic	39.50
Fillet of Lemon Sole, Steamed Leeks, Potato Emulsion, Smoked Eel and Pickled Cucumber	36.50
Caramelised Parmesan Gnocchi, White Asparagus, Garlic Leaf and Spring White 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
Warm Almond and Brown Butter Tart, Poached Williams Pear and Vanilla Ice Cream	9.95
Valrhona Chocolate and Hazelnut Éclair, Banana Ice Cream and Salted Praline	11.25
Poached Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio	10.50
Passion Fruit and Mango 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

Warm Almond and Brown Butter Tart, Poached Williams Pear and Vanilla Ice Cream <i>2016 Sauternes, Château Laville, Bordeaux, France</i>	9.95 9.50
Valrhona Chocolate and Hazelnut Éclair, Banana Ice Cream, Lime and Salted Praline <i>Hazelnut Martini (Espresso, Frangelico, East London Vodka)</i>	11.25 12.50
Poached Yorkshire Rhubarb, Set Vanilla Custard, Blood Orange and Pistachio <i>2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy</i>	10.50 11.50
Passion Fruit and Mango Sorbet, Warm Vanilla Beignets <i>2020 Tschida, Cuvée Auslese, Neusiedlersee, Austria</i>	7.50 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
2017 Offley LBV, Port, Portugal	8.00 (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
NV Pedro Ximénez, 'El Candado' Valdespino, Lustau, Spain	11.50
2017 Recioto di Soave, Le Colombare, Pieropan, Veneto, Italy	11.50
2007 Riesling, Cuvee Etoile, Becker	13.50
Sandeman 20yr Tawny, Port, Portugal	13.50 (100ml)
2003 Croft Tawny	19.00 (100ml)

Full Dessert Wine by the Bottle List Available