

Kitchen W8

Billecart–Salmon, Brut Reserve 16.00

Sloe Negroni 14.00

Clementine Bellini 12.00

Seasonal Lemonade 8.00

Sample Menu

Carpaccio of Wild Sea Bass, Crisp Oyster, Hot Honey, Pickled Pumpkin and Clementine	22.50
Raviolo of Pigeon, BBQ Beetroot, Pickled Pear, Sweet and Sour Shallots and Red Wine	20.00
Warm Salad of Autumn Roots, Soused Mushrooms, Smoked Yolk and Chestnuts	20.50
Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf	21.00
Butterhead Lettuce, Périgord Truffle Dressing, Crisp Shallots and Parmesan	13.25
Steamed Fillet of Cornish Brill, Mylor Prawns, Monks Beard and Crème Fraiche	44.00
Peppered Loin of Venison, Ancient Grains, Creamed Cabbage, New Season's Quince	39.00
Fillet of Cornish Cod, Winter Chanterelles and Cauliflower Mushroom 'Cacio e Pepe'	40.00
Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke, Trompettes and Perigord Truffle	35.00
Aged Dexter Beef Fillet, Glazed Short Rib, Tokyo Turnips, Horseradish and Red Wine	49.00
Périgord Truffle Creamed Potato (for the table)	12.00
Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime	13.00
Madagascan Vanilla Custard, Sherry Soaked Prunes, Marcona Almonds	13.50
Muscovado and Chestnut Financier, Caramel Roast Pear and Brown Butter Ice Cream	13.75
Leafy Clementine Sorbet, Warm Vanilla Beignets	9.50
British Cheese with Spiced Fruit Chutney and Sourdough Crackers	
Selection of 3 Cheeses	14.00
Selection of 5 Cheeses	19.00

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.

SAMPLE MENU

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