

M E N U

Hare ragout, pappardelle pasta
pangratatto, 30-month aged parmesan

£12

Citrus cured sea trout
ajo blanco, almonds, basil

£12

Artichoke velouté
crispy artichokes, sherry jelly

£12

Warm tart of wild wood pigeon, guanciale
golden beetroot glazed with our own honey, sherry vinegar dressing

£12

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Pavé of Bathurst Estate fallow deer  
*cavolo nero, blackberries, pommes anna, deer gravy*

£33

Honey glazed wild mallard  
*puy lentils, roasted squash*

£30

Pan fried stone bass  
*chorizo, butternut squash, beurre blanc*

£30

Risotto of mushrooms  
*truffle and parmesan cheese*

£22

If you have any allergies, please inform your waiter.  
Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

Please be aware that game may contain shot.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.

# P U D D I N G S

## Blackberry soufflé

*bay leaf ice cream, Kir Royale sauce*

£14

## 63% Illanka creameux

*salted chestnut ice cream, bitter chocolate sauce*

£13

## Blackberry tart

*salted almonds, blackberry sorbet*

£12

## Selection of artisan cheeses

*crackers, fruit & chutney*

£17

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P A I R E D P U D D I N G  
W I N E S

|                                                                                       |            |
|---------------------------------------------------------------------------------------|------------|
| Borealis MCC, 2021, Krone                                                             | 9          |
| Pedro's Coffee<br><i>Pedro Ximenez, brandy, coffee liquor, nutmeg &amp; chocolate</i> | 12         |
| Rioja Dulce 2015, Vina Albina Reserva                                                 | 9.5        |
| Quinta Do Infantado, 2015, Late Bottled Vintage                                       | 9          |
| <b>Loose leaf tea &amp; coffees</b><br>Please ask your server for your preference     | 3.25 - 3.5 |