

AMUSE BOUCHE

TO START

SCALLOP

Thai spiced shellfish broth, steamed bun

GROUSE

hen of the woods, elderberry sauce

HASSLEBACK (V)

shallot jam, potato foam, allium

TUNA

leche de tigre, jalapenos, finger lime

SWEETBREAD

celeriac, black garlic, English truffle



TO CONTINUE

HALIBUT

turnip, clams, sea herbs, champagne

COD

carrot, mussels, saffron

LAMB

courgette, anchovy, smoked sheep yoghurt

VENISON

beetroot, brassica, choux farcis

CAULIFLOWER (V)

Baron Bigod, hazelnut dressing, lovage

TO FINISH

KIWI & DILL (V)

buttermilk foam, meringue, Timut pepper

BLACKBERRY

raw milk pannacotta, crispy brioche & woodruff

CHOCOLATE & MINT (V)

financier sponge, mint liquor, chocolate sorbet & whipped mascarpone

TETE DE MOINE CHEESE

beef fat crumpet, walnut ketchup & grape reduction

OR

OUR CHEESE TROLLEY

Carefully selected British and French cheeses
Served with crackers, marinated grapes and quince membrillo

