

"I am very specific with my Negroni" 12
Wild Honey St James bespoke Vermouth 5
Aged Bijou cocktail 16

Finocchiona - A traditional salami from Tuscany with fennel seeds and pollen 9
Coppa - A traditional smoked salami, with cinnamon, coriander, juniper and nutmeg 9

Roast heritage beetroot, black pudding, cured wild boar cheek, green sauce 12
Winter salad of tomatoes, cucumber, Italian leaves, sweet spice 8
Hand cut rigatoni 'Cacio e Pepe', crisp boneless chicken wings 15
Ceviche of line caught sea bream, avocado, sea herbs 16
Classic duck, chicken and foie gras terrine 'en croûte', winter relish 14
Grilled Cornish sardines, fricassée of lentils and chorizo 9
Burrata, William pears, fresh walnuts, dukkah spice 14

Roast partridge, carrots, potted cabbage with Alsace bacon 24
Saddle of fallow venison, celeriac, kumquat relish, cavolo nero 32
Grilled Scottish beef, winter root vegetables, red wine and bayleaf sauce 32
Line caught English seabass, wild mushrooms, salsify, Merlot vinegar 35
Roast cod, tempura and grilled purple sprouting broccoli, Shetland Isle mussels 28
Baked aubergine, Middle eastern flavours, freekeh wheat salad 15

Sautéed Charlotte potatoes, chives 7
Gratin of winter greens 7
Tomato and shallot salad 7

Cheese from the marble counter 4.5 each or 15 for a selection

Warm chocolate soup, toasted rice ice cream 9
Clementine sorbet, orange biscuit 9
Wild Honey ice cream, fresh honey (Burford - Cotswolds) 11
Classic English custard tart, golden sultanas, pine nuts, salted butter 9
Choux craquelin bun, quince compote 9
Galette des rois to share, 2-4 persons 20

Early supper - Two courses 23 Three courses 27
From 5pm-6:45pm

Ragout of slow cooked rabbit, rigatoni, Parmesan and olive oil
Tempura of cod, cucumber, radish salad, tartare sauce
Soup of English kale, potato and crème fraîche

Slow cooked shoulder of Daphne's lamb, calçot onions, broccoli
Grilled grey mullet, fricassée of lentils and chorizo
Baked aubergine, Middle eastern flavours, freekeh wheat salad

Wild Honey ice cream, fresh honey (Burford - Cotswolds)
Choux craquelin bun, quince compote
Today's cheese

Today's Special - Signed Copy Of Anthony Demetre's Cookbook 12

Please be aware that all our game is wild and may contain shot

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.

Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.

