

"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

Crisp pig's head, endive and herb salad, nduja mayonnaise 9
Smoked eel, pink fir potatoes, monks beard and horseradish 16
Classic duck, chicken and foie gras terrine 'en croûte', winter relish 15
Ceviche of line caught sea bream, avocado, sea herbs 17
Barbecued beetroot, watercress, bottarga 12
Burrata, William pears, fresh walnuts, dukkah spice 14
Winter salad of Marinda tomatoes, cucumber, Italian leaves, sweet spice 8

Roast rabbit, black pudding, potted winter cabbage with apricots 18
Grilled seabass, winter greens glazed with Moroccan lemon and honey, Shetland Isle mussels 35
Roast young chicken, sand carrots, winter greens 26
Grilled Scottish beef, winter root vegetables, red wine and bayleaf sauce 34
Cod, tempura of monks beard, endive, blood oranges and green peppercorns 28
Grilled salsify, fresh sheep's ricotta, winter preserved lemons, toasted buckwheat 15

Roast winter squash, toasted hazelnuts and salted butter 7
Buttered spring greens, bacon 7
Grilled calçot onions, romesco 7

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

Mille-feuille of Yorkshire rhubarb, mascarpone and vanilla 8
Warm chocolate soup, toasted rice ice cream 9
Clementine sorbet, orange tuile 9
Wild Honey ice cream, fresh honey (Burford - Cotswolds) 11
Classic English custard tart, golden sultanas, pine nuts, salted butter 9

PRE-THEATRE MENU

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

Crisp pig's head, endive and herb salad, nduja mayonnaise
Tempura of cod, tartare sauce
Warm salad of Jerusalem artichokes glazed with comté, radishes, watercress

Grilled sea bream, wilted endive, blood oranges and green peppercorns
Slow cooked Welsh lamb, grilled calçot onions, hazelnut, caper vinaigrette
Grilled salsify, fresh sheep's ricotta, winter preserved lemons, toasted buckwheat

Clementine sorbet, orange tuile
Classic English custard tart, golden sultanas, pine nuts, salted butter
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.