

Finocchiona - Traditional salami from Tuscany 11
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11
Croquettes with cheese 9

Salsify cooked in salted butter, black pudding, conference pears, red endive 16
Crisp chicken, hand cut macaroni 'Cacio e Pepe' 18
Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon 16
Grilled Galician octopus, sweet peppers, sea purslane 23

Fallow venison, roast Cheltenham beetroot, kumquat marmalade, walnut and cocoa 38
Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39
Denbighshire Welsh lamb, roast sand carrot, fresh sheep's ricotta, our own wild honey 36
Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potatoes 38
Autumn delica squash, burrata, candied walnuts 18

Gratin Dauphinois 8
Grilled purple sprouting broccoli 7
Mixed leaf salad, herb vinaigrette 6

Selection of English and French farmhouse cheese from La Fromagerie 16

Classic apple tart tatin, Normandy crème fraîche (Serves 2 - 4) 24
English custard tart, golden sultanas, pine nuts, salted butter 11
Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11
Warm 70% Honduras chocolate soup, toasted rice ice cream 11
Clementine sorbet, crisp wafer 8

TASTING MENU

Eight courses 80 with a wine flight 140. For the entire table

Cheese croquettes

Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon
Duc de Belmont, Gamay/Pinot noir - 2018

Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks
Ferdinand, Albariño - 2019

Fallow venison, roast Cheltenham beetroot, kumquat marmalade, walnut and cocoa
Festivo, Malbec - 2018

Tunworth - British camembert style cheese
Fetizon, Champagne - NV

Clementine sorbet, crisp wafer
Wild Honey vermouth

English custard tart, golden sultanas, pine nuts, salted butter
Henri Lapouble - Laplace, Petit Manseng - 2017

Canelé, English butter fudge, chocolate