

Dinner 4th December

Finocchiona - Traditional salami from Tuscany 11

Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11

Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon 17

Salsify cooked in salted butter, black pudding, conference pears, red endive 17

Crisp chicken, hand-cut macaroni, winter black truffles 29

Grilled Galician octopus, sweet peppers, sea purslane 24

Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39

Fallow venison, slow cooked celeriac with walnut and cocoa, kumquat marmalade, grand veneur sauce 38

Denbighshire Welsh lamb, roast sand carrot, broccoli rabe, fresh sheep's ricotta, our own wild honey 38

Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potatoes 38

Autumn delicata squash, burrata, candied walnuts 21

Gratin Dauphinois 8

Grilled purple sprouting broccoli 8

Mixed leaf winter salad, classic vinaigrette 8

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

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

Denbighshire Welsh lamb, roast sand carrot, broccoli rabe, fresh sheep's ricotta, our own wild honey

OR

Fallow venison, slow cooked celeriac with walnut and cocoa, kumquat marmalade, grand veneur sauce

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

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

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.