

Sample Dinner Menu

Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

À la carte - 3 Course £95

Snacks & Rye by the water artisanal sourdough, cultured salted butter

Dorset crab - Salad of the white meat, 'Sarnie' of the brown, custard of the bisque
Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'
Warm Lincolnshire smoked eel lacquered with sansho pepper, tropea onion, satay relish
Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire fallow venison, slow roasted Delica pumpkin, salsify, pear and cocoa
Loire valley rabbit - roast saddle & slow cooked shoulder pastilla, Sicilian fennel, cavolo nero
Grilled Hereford grass - fed sirloin of beef, slow cooked shin cottage pie, Treviso, Roscoff onion
Shetland Isle halibut, mussels, Manitou potatoes, young leeks, white miso
Hand rolled gnudi (ricotta dumplings) parmesan velouté, Madagascan Voatsiperifery pepper

Selection of English and French farmhouse cheese from La Fromagerie
Congolese cru Virunga 70% chocolate nemesis, raw crème fraiche
English custard tart, golden sultanas, pine nuts, salted butter
Wild honey ice cream, warm Madeleines (Cooked to order – 20 mins)
Classic warm apple tarte tatin, raw cream - Serves minimum 2 person
Alphonso mango sorbet, crushed late season raspberries

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

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 15% service charge will be added to your bill.