

Apéritif

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

Early supper (17.00 - 18.30 hrs) - 3 Courses £45

Caramelised celeriac velouté, shimeji, and enoki mushrooms, cocoa nibs
Tempura and ceviche of Cornish sardines, heritage beetroot, herb mayonnaise

Haunch of Denbighshire venison, ragu filled Roscoff onion, jus with Armagnac
Sea bream, Witloof chicory with Moro blood oranges, parsley

Warm caramelised pear and apple clafoutis, Chantilly cream
Muscovado sugar tart, crème fraiche

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.