



### **Apéritif**

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

### **À la carte - 3 Course £95**

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

Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque  
Classic chicken, pork, and duck terrine 'en croute', spiced relish  
Crisp Sutton Hoo chicken, black winter truffles, hand cut macaroni, truffle sauce (Supp £10)  
Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish  
French white asparagus, maitake mushroom, kumquat, miso hollandaise

Aynhoe Park fallow venison (Brett Graham), late winter vegetables, Medjool date & Armagnac  
Grilled Hereford sirloin of beef, slow cooked shin cottage pie, Treviso, Roscoff onion (Supp £10)  
Denbighshire Elwy Valley lamb - rack and breast, Mediterranean style vegetables  
Hand rolled ricotta dumplings - gnudi, Japanese artichoke, black winter truffles  
Cornish line caught wild seabass, Moro blood orange, Belgium Witloof chicory, parsley

English and French farmhouse cheese from La Fromagerie, quince paste  
English custard tart, golden sultanas, pine nuts, salted butter  
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order - 20 mins)  
Yorkshire rhubarb and lemon pavlova, vanilla crème patissiere  
Warm apple tart tatin (serves 2-4)

### **Early supper (17.00 - 18.30 hrs) - 3 Course £45**

Tempura and ceviche of Cornish sardines, heritage beetroot, herb mayonnaise  
Organic poached egg, hand cut macaroni, truffle sauce

Grilled haunch of Denbighshire venison, Roscoff onion, roast winter vegetables  
Sea bream, Witloof chicory with Moro blood oranges, parsley

Congolese cru Virunga 70% chocolate nemesi, crème diplomat  
Rice pudding, Estate dairy full fat milk jam, caramelised apple

*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.*

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.