

Lunch



Snacks

Finocchiona - Traditional fennel and spice salami from Tuscany	11
Coppa - Air dried Tuscan ham with cinnamon, coriander, juniper and nutmeg	11
Salami croquettes - 4 pieces	12
Tunworth cheese croquettes - 4 pieces	12

Starters

Classic chicken, pork, and duck terrine 'en croute', spiced relish	28
Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque	32
Crisp Sutton Hoo chicken, black winter truffles, hand cut macaroni, truffle sauce	38
Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish	28
French white asparagus, maitake mushroom, kumquat, miso hollandaise	28

Mains

Aynhoe Park fallow venison (Brett Graham), late winter vegetables, Medjool dates & Armagnac	48
Denbighshire lamb - roast rack and breast, Greek style vegetables, olive oil, lemon	46
Grilled Hereford grass - fed sirloin of beef, slow cooked shin cottage pie, Treviso, Roscoff onion	56
Hand rolled ricotta dumplings - gnudi, Japanese artichokes, black winter truffles	32
Cornish line caught wild seabass, Moro blood orange, Belgium Witloof chicory, parsley	45

Cheese and Desserts

English and French farmhouse cheese from La Fromagerie, quince paste, crackers	24
Congolese cru Virunga 70% chocolate nemesis, crème diplomat	15
English custard tart, golden sultanas, pine nuts, salted butter	14
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order - 20 mins)	15
Yorkshire rhubarb and lemon pavlova, white chocolate	14
Warm apple tart tatin, (serves 2-4)	28

The Working Lunch - Three courses £45, with a carafe of wine (250ml), coffee & canelé £59

Organic poached egg, hand cut macaroni, black truffle 'Melanosporum' truffle sauce
Cornish mussels 'Mariniere' Ormskirk leeks, kombu and nori

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

Classic riz au lait, Estate dairy milk jam, cocoa, caramelised apple
Congolese cru Virunga 70% chocolate nemesis, crème diplomat

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

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.