

main

salt crust seabream
cep champagne sauce

pigeon and foie gras in buckwheat crust
aubergine and black olive

roe deer saddle
burrata, blackcurrant and chestnut

grouse in seed crust
smoked pear and juniper

dessert

our mont blanc
granny smith and blackcurrant

pineapple sweet and salty
kombu caramel

our mille - feuille
whisky and tahitian vanilla

guanara chocolate soufflé
pistachio ice cream
(pre-order in advance)

Our rice pudding
Buckwheat and white truffle
(£15 supplement)

four courses £95.00

GAME DISHES MAY CONTAIN LEAD SHOT

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.
