



A la carte

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

La Ratte Potato Salad Terrine Crème Fraîche, Romaine, Celery and Winter Truffle	22.00
Cornish Crab Ravioli Coastal Vegetables, Meyer Lemon and Crab Bisque	22.00
Hand Dived Orkney Scallop Cep, Salsify, Chive and Vin Jaune	24.00
Spiced Hereford Prime Beef Tartare Oyster Cream, Nori and Carlingford Tempura	20.00
Partridge and Smoked Mallard Ballotine Foie Gras, Foraged Mushroom and Game Consommé	24.00
Pork Belly and Scottish Langoustine Master Stock, Braised Gem and Chardonnay Vinegar	26.00

M A I N C O U R S E S

Wild Mushroom Tortellini with Cauliflower Fermented Garlic and Textures of Cauliflower	28.00
Line Caught Sea Bass Mussels, Fennel and Parsley	45.00
Wild Turbot and Oscietra Caviar Coastal Sea Vegetables, Cucumber and Caviar Beurre Blanc	45.00
Royal Venison Braised Haunch, Kale and Spiced Blackberry	45.00
Hereford Aged Beef Fillet Watercress, Baby Onions and Pancetta	55.00
Côte de Boeuf for Two Bone Marrow, Parsley, Beef Jus and Béarnaise	55.00

S E A S O N A L S I D E S

Triple Cooked Chips, La Ratte Mash, Heritage Kale, Baby Carrots, Hispi Cabbage with Chives	7.00 <i>each</i>
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*For food allergies and intolerances please alert your server.
Game may contain lead shot
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*



Dinner set menu

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

Jerusalem Artichoke and Wild Mushrooms
Autumn Truffle, Hazelnut Velouté

Red Mullet
Parmesan Velouté and Fine Herbs

Spiced Hereford Prime Beef Tartare
Oyster Cream, Nori and Carlingford Tempura

M A I N C O U R S E

Celeriac and Black Truffle Pithivier
Cauliflower and Fermented Garlic

Pheasant with Wild mushrooms
Smoked Egg Yolk and Jus Gras

Wild Turbot
Mussels, Fennel and Parsley

D E S S E R T

70% Valrhona Smoked Chocolate Mousse
Peated Whisky, Malt Ice Cream

Tonka and Pear Napoleon
Nashi Pear, Tonka Parfait and Pear Sorbet

Two British Cheeses
Served with Chutney, Fruit and Crackers

Three Courses £55

*Three Courses With a Glass of Champagne
and a 250ml Carafe of Wine £65*

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Game may contain lead shot

Menu is available Tuesday-Friday for up to 8 guests.

A discretionary 15% service charge will be added to your bill.

Prices are VAT inclusive.