



DINNER MENU

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

S T A R T E R S

Isle of Wight Tomato and Melon Gazpacho
Buffalo Mozzarella, Aged Balsamic, Basil

Line Caught Cornish Mackerel Sashimi
Rainer Cherries, Elderflower, Almonds

Tartare of Pigs Head and Foie Gras
Tarragon, Scottish Girolles, Dandelion

M A I N C O U R S E S

Hazelwood Grilled Globe Artichoke
Sheep's Ricotta, Pickled Violet Artichoke, Summer Truffle

Day Boat Cod
Broccoli, Shetland Mussels, Anchovy

Glazed Hereford Ox Cheek
Pickled Walnut, Mitake, Coffee

D E S S E R T S

Fig Leaf Parfait
Provence Figs, Oats

Valrhona 40% Jivara Mousse
Espresso, Popcorn

Two British Cheeses from The Trolley
Chutney, Fruit, Crackers

Three Courses £58
Wine Pairing £20

*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.*