

SNACKS

CAVIAR

GRIDDLED POTATO BREAD
30G 80 / 50G 135

CRUDITÉ

RAW VEGETABLES
WITH SMOKED COD'S ROE
& HAZELNUT DIP
16

CHICKEN LIVER

PARFAIT WITH CAPERS, BRIOCHE
& PORT JELLY
15

COPPA

COBBLE LANE CURED MEATS
WITH HOUSE PICKLES
16

OYSTERS

ON THE 1/2 SHELL
WITH FROZEN CHAMPAGNE
& CUCUMBER
24 / 48

STARTERS

ENGLISH BURRATA

WITH SUMMER PEACHES
& LEMON VERBENA
19

SHETLAND SCALLOP

CRUDO WITH ELDERFLOWER, CHERRIES
& SCALLOP BOTTARGA
28

PROVENCE TOMATOES

WITH BLOODY MARY BROTH, BASIL SORBET
& WATERMELON
16

BEEF TARTARE

DRESSED CORNISH CRAB, APPLE
& RADISH
22

TAGLIATELLE

CORNISH CRAB, TOMATO & LEMON
WITH BLACK PEPPER & CHIVE OIL
32 / 42

MAINS

FLOURISH FARM COURGETTES
HEARTH-GRILLED, BLOSSOM TEMPURA
& SALSA VERDE
29

SUCKLING PIG
CONFIT WITH HERITAGE CARROTS,
CORIANDER & FIVE SPICE
42

CAULIFLOWER
SATAY WITH COCONUT, CURRY
& KAFFIR LIME
29

CORNISH SEA BASS
STEAMED WITH GRILLED ROMANO PEPPERS,
SAGE & SAUCE VIERGE
36

CREEDY CARVER CHICKEN

*two-course menu
for 2*

CONFIT CHICKEN LEG
CAESAR SALAD
& CHICKEN SKIN PANGRITATA

ROAST BREAST
STUFFED WITH FOIE GRAS, BRIOCHE
& BLACK TRUFFLE
60 PER PERSON

FROM THE GRILL

DEVON LAMB
WITH PICKLED MINT & ANCHOVY AIOLI
SHREDDED SHOULDER (FOR TWO)
37 PER PERSON

DRY-AGED BRITISH BEEF
WITH SMOKED BONE MARROW SALSA
ROAST SIRLOIN (FOR ONE) 45
BONE-IN RIB-EYE, 800G (FOR TWO) 95

VEGETABLES

GRILLED FENNEL
LEMON & OLIVE OIL
7

FLOURISH FARM SALAD
OLIVES & FINE HERBS
12

SMOKED POTATO SALAD
MUSTARD & ALLIUMS
9

SUMMER BEETS
SMOKED SOUR CREAM & BERRIES
8

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO THE FINAL BILL.