



STARTERS

Cured mackerel	10
burrata, grapefruit and horseradish	
Mushroom tart	9
Parmesan mousse, autumn salad and pickled walnut	
Beetroot salmon gravlax	10
rillette, rye crumble and fresh raspberry	
Pan-fried scallops	11
crushed celeriac, kalamansi mayonnaise and hazelnut	
Wild boar terrine	11
pumpkin chutney, homemade prune brioche and watercress salad	
Chef's patch salad	8
texture of seasonal vegetables and hazelnut dressing	

PASTA & RICE

Oyster spaghetti	10 19
Prosecco wine, crème fraîche & Arenka caviar sauce	
Mushroom risotto	10 14
girolles, chestnut and salsa verde	
Home-made duck tortelli	11 19
pan-fried liver, parsnip cream and cocoa nibs	
Crab & Boar gnocchi	11 20
pork rib ragout, hand-picked crab and radishes	

MAINS

Grilled sirloin	27
braised beef, confit shallot, celeriac and lemon puree	
Roasted venison	25
pastille, glazed salsify, Brussels sprouts and currant sauce	
Roasted chicken	20
black truffle leek, confit smoke chicken, charred baby lettuce and tarragon sauce	
Pan fried cod	23
mussel and beans casserole, saffron fregola & nduja sausage	
Glazed brill	24
Argentinian prawns, roasted cauliflower, braised fennel and lime sauce	
750g beef rib for two to share	68
lyonnaise potatoes, hand cut chips, seasonal greens, peppercorn & red wine sauce	

SIDES

Seasonal veg Mixed leaf salad Hand-cut chips Green bean & smoked almonds Chili & garlic kale Maple-glazed carrot & caraway seeds	3
---	---

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help