Early Sharing Menu

BREAD MATTERS

Jerusalem artichoke velouté, black truffle, sourdough

Brioche, whipped shio koji butter

Seasonal pickles & ferments

TO START

Spider crab croquette, spicy bisque, tarragon

Maldon Rock Oyster, fermented gooseberry mignonette

Venison kofta, pickled red cabbage, nduja, tare

Savoy cabbage & potato rolls, mint, tofuru

STOVE STORIES

Roasted celeriac, hazelnuts, celeriac jus

One from the following

Hake, sea herbs pil pil

Duck breast, beetroot, black garlic jus

SIDES

Brussels sprout tops, chimichurri

Crispy potatoes, cajun alioli

DESSERT

Kumquat tart, crème anglaise

£130 per person



All our ingredients are carefully selected for their quality and sustainability credentials. Please ask our team for assistance with any allergies or dietary requirements. All pricing includes 20% VAT. A discretionary service charge of 14.5% will be added to your bill.