Celebration 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 and tarragon
Maldon Rock Oyster, fermented gooseberry mignonette
Hand-dived scallop, sea fennel, apple purée
Venison kofta, pickled red cabbage, nduja, tare

STOVE STORIES

Savoy cabbage & potato rolls, mint and tofuru
Roasted celeriac, hazelnuts, celeriac jus
One from the following
Cornish turbot, sea herb pil pil
Yorkshire wagyu, beetroot, black garlic jus

SIDES

Brussels sprout tops, chimichurri
Crispy potatoes, cajun aioli

DESSERT

Lemon givré, blueberry compote
Kumquat tart, crème anglaise

£180 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.