

August

Baguette & Salted Butter / 10
Warm Oyster 'Chartreuse' / 9ea
Roast Rare Beef Toast, Aioli, Parsley & Horseradish / 14ea
Pickled Fennel Fritti & Skordalia / 18
Spring Salad, Broad Beans, Zucchini Flowers, Celeriac & Almond / 26
Burrata & Peperonata Agrodolce / 28
Veal Tartare, Anchovy, Marjoram & Fried Artichoke / 32
Mud Crab Omelette Arnold Bennett / 58
Calamata Pasta, Calamari Ragu & Basil / 38
White Asparagus Risotto, Lemon & Fennel Pollen / 42
Whole Roast Poussin, Spring Onions & Orange Wine Velouté / 80
Pearl Perch En Croute, Mussels, Saffron Potatoes & Bouillabaisse Sauce / 88
Stuffed Lamb Saddle, Peas, Sweetbreads, Mint & Black Olive / 86
Asparagus Vinaigrette & Green Lentils / 18
House Salad / 15
French Fries / 15
White Chocolate & Parsnip Bavarois, Pressed Apple & Pecan Praline / 22
Grand Marnier & Honeycomb Crepe, Chocolate & Cultured Cream / 22
Meringue, Mascarpone, Rhubarb & Pistachio Custard / 22
Gorgonzola Dolce, Pedro Ximénez Jelly & Fruit Toast / 18
Ricciarelli Biscuit & Limoncello / 5ea

Set Menus 90 / 120 per head
Please inform staff of any dietary requirements