

August

Baguette & Salted Butter / 10	
Warm Oyster 'Chartreuse' / 9ea	
Roast Rare Beef Toast, Aioli, Parsley & Horseradish / 14ea	
Pickled Fennel Fritti & Skordalia / 18	
Spring Salad, Asparagus, Broad Beans, Marinated Celeriac & Almond / 26	
Burrata & Peperonata Agrodolce / 28	
Veal Tartare, Anchovy, Marjoram & Fried Artichoke / 32	
Mud Crab Omelette Arnold Bennett / 58	
Calamarata Pasta, Calamari Ragu & Basil / 38	
White Asparagus Risotto, Lemon & Fennel Pollen / 44	
Whole Roast Poussin, Spring Onions & Orange Wine Velouté / 80	
Red Emperor En Croute, Mussels, Saffron Potatoes & Bouillabaisse Sauce / 88	
Stuffed Lamb Saddle, Peas, Sweetbreads, Mint & Black Olive / 86	
Zucchini, Garlic Butter & Lemon / 15	
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 Curd / 5ea	

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