

August

Baguette & Salted Butter / 10

Warm Boomer Bay Oyster, Leeks & Champagne Sabayon / 9ea

Beef Tartare Toast & Horseradish / 13ea

Lamb Croquette, Sheep's Yoghurt & Mint Jelly / 9ea

Pickled Pumpkin Fritti & Skordalia / 18

Golden Beetroots, Pine Nut, Pickled Raisins & Black Pepper Honey / 26

Mozzarella di Bufala, Figs, Nigella Seed & Onion Caramel / 28

Albacore Tuna Almondine & Globe Artichoke / 34

Potato Blini, Confit Pork Belly, Parsley & Shallot / 32

Trottole Pasta & Duck Ragu alla Veneta / 44

Risotto alla Milanese, Zucchini Flowers & Fennel Pollen / 42

Coq au Vin / 76

Veal Ribeye en Crépinette, Sweetbreads, Spinach & Morel Blanquette / 88

Grilled Spanish Mackerel, Mussels, Fennel & Vadouvan Sauce / 76

House Salad / 15

French Fries / 15

Golden Syrup Crepes, Almond Praline & Lemon Gelato / 22

Chocolate & Cherry Bavaois, Marsala Jelly & Crème Fraiche / 22

Brown Sugar Meringue, Peaches, Mascarpone & Pistachio Custard / 22

Ricciarelli & Limoncello Curd / 5ea

Set Menus 90 / 120 per head

Please inform staff of dietary requirements

August

Set Menu 1 / 90 per head

Pickled Pumpkin Fritti & Skordalia

Baguette & Salted Butter
Mozzarella di Bufala, Figs, Nigella Seed & Onion Caramel

Risotto alla Milanese & Zucchini Flowers

Coq au Vin
House Salad

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August

Set Menu 2 / 120 per head

Pickled Pumpkin Fritti & Skordalia
Beef Tartare Toast & Horseradish

Baguette & Salted Butter
Mozzarella di Bufala, Figs, Nigella Seed & Onion Caramel

Trottole Pasta & Duck Ragu alla Veneta

Coq au Vin
House Salad

Brown Sugar Meringue, Peaches, Mascarpone & Pistachio Custard

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