



£95 pp

For the table:

Snacks & bread

Parker house roll, cultured butter, smoked
cods roe

Aged beef tartare, beef fat rosti, exmoor caviar

Lobster crustade, seabuckthorne hot sauce,
whipped buttermilk

Clementine cured salmon, kosho creme
fraiche, ponzu mariated trout roe

Cooked over fire

Fallow deer, quince, wet walnuts, earl grey

Native breed beef, smoked bone marrow,
beetroot, Kampot pepper

Dry aged monkfish, nduja, winter kales,
preserved orange

On the side

Celeriac gratin / sprouts, lardo, chestnuts

To finish

White chocolate, walnut, PX sherry, prunes

Followed by

Apple tartain, port infused stilton

Please advise us of any allergies or dietary requirements

A discretionary 12.5% service charge will be added to the final bill