

Celeriac velouté, hazelnuts and burnt butter 680

Warm smoked duck breast, roast pear, goat's cheese,  
truffle honey and pistachios 920

Spaghettini, bottarga, swimmer crab, chili, lemon and rocket 980

Sugar cured salmon,  
pickled beetroot, latke and dill mustard crème fraiche 760

Seared Hokkaido scallops, spiced cauliflower and nduja butter 1480

Quail, porcini, and foie gras agnolotti, mushrooms,  
apple and sage cream 840

Australian grass-fed beef tartare,  
cured egg yolk and tallow fat potato crisps 1,480

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Roast grouper fillet,  
fennel and potato, green sauce and roast tomatoes 2780

Pigeon breast and leg, duck and mushroom pithivier,  
parsnip puree, spinach and roast quince jus 2980

Roast veal chop with sage and lemon,  
asparagus, cannellini bean and Parmesan gratin 3980

Grilled Westholme Cross Wagyu striploin,  
Café de Paris butter, celeriac pommes Anna and sautéed spinach 3980

Roast Australian Margra lamb rack, sweet onion,  
tomato and goats cheese tart, fine beans and rosemary jus 3280

## DESSERT

Fennel seed panna cotta,  
poached plum and almond biscuit 620

All about rhubarb  
crème brûlée, crumble ice cream, and frangipane tart 640

Dark chocolate soufflé, salted butter caramel  
ice cream, vanilla crème anglaise 640

White peach, strawberry and pistachio Baked Alaska 620

Affogato al caffè with Sala biscotti 490

Your choice of our homemade ice creams and sorbets 210/scoop

Rhubarb crumble  
Salted butter caramel  
Strawberry sorbet  
Vanilla seed  
Cinnamon  
Rum 'n' raisin

A selection of fine cheese  
with homemade oatcakes and condiments 1680

Idiazabal, Dorset Drum mature farmhouse cheddar, Saint Paulin

Clarendelle Monbazillac Amberwine 2021, France 580/glass

Quinta da Romaneira Late Bottled Vintage Port 2015 520/glass  
Taylor's 10 years old Tawny Port 580/glass