

Origin

From Pasture To Plate  Nose To Tail

A glass of sparkling wine

L'amuse bouche du jour

Starters

Loch Fyne smoked salmon, creamed horseradish, rye bread
Pickled pumpkin, Beauvale blue, pecans, chicory
Pastrami, house pickles, Marie Rose dressing, Old Winchester cheese

Mains

Butcher's cut of Black Angus beef, grilled baby gem, smoked ox heart, wild garlic emulsion
Grilled Scottish salmon, purple sprouting broccoli, romesco sauce, crispy mussels
Truffled macaroni cheese, chicory and rocket salad

Desserts

Rhubarb, fudge ice cream, buckwheat tuile
Vanilla crème brûlée
Cheese of the day

House-made digestif, petit fours

Prix Fixe 50

*Please let us know if you have any food allergies or special dietary requirements.
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*