

October 2026

(Vegetarian or Vegan options available separately)

Canapes & Snacks

Starters

Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
Hand Cut Cavatelli, Cornish Lobster, Aleppo Pepper & Curry Leaf 42
Warm Mushroom Tart, Roscoff Onions, Crispy Quail's Egg & Truffled Sauce 30
Roast Orkney Scallops, Metis Plum, Pineapple Rib Tomato & Basil Vierge 34

Mains

Red Mullet with Bouillabaisse Sauce, Salsa Verde & Capezzana Olive Oil 40
Cornish Monkfish, Hand Cut Cavatelli, Yellow Leg Chanterelles & Cévennes Onions 52
Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes & Alsace Bacon 54
Chestnut Fed Pigeon Royale, Provence Figs, Beetroot and Fig Leaf Vinegar 64
Saddle of Lincolnshire Hare, Chervil Root, Glazed Chestnuts, Green Peppercorns & Venezuelan Chocolate 58

Main to Share

Belted Galloway Côte de Beouf, Roscoff Onion, Parmesan 'Chips', Pineapple Rib Tomato & Red Wine 145

Desserts

Selection of Cheese, Homemade Oat Cakes, Hazelnut and Plum Soda Bread - 3 cheeses 19 or 5 cheeses 25
Mirabelle Plum Mille-Feuille with Vanilla Cream & Mirabelle Eau de Vie 22.00
Amarena Cherry & Green Almond Bakewell Tart with Pompona Vanilla Ice Cream 19.00
English Raspberry Souffle with Lemon Verbena Ice Cream & Raspberry Leaf Tea Sauce 24.00
Provence Fig, Fig Leaf Honey and Brown Sugar Tart 17.50

Mineral water £4.95 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Please be aware that Game dishes may contain shot.