

LUNCH

3 COURSE £45 5 COURSE £60

CHALK STREAM TROUT

grapefruit, cucumber, mint

LEEK PARCELS

black truffle, custard, hazelnut

ATLANTIC MONKFISH

romesco sauce, onions, cauliflower

LABEL ANGLAIS CHICKEN

hen of the woods, mooli, choy sum

GRAPE

meadowsweet, walnut, bee pollen

CHEESE BOARD

(£2.50 supplement)

TASTING £105

£115 FROM JANUARY 2022

CURED BREAM

caramelised cream, pine nut, kombu

VEAL SWEETBREAD

cauliflower, golden turnip, jasmine

LEEK PARCEL

black truffle, custard, hazelnut

LIGHTLY SALTED COD

wild mushrooms, artichoke, dashi

ROE DEER

fermented pumpkin, brassicas,
smoked juniper

BLUEBERRY

oolong, chamomile

WHITE CHOCOLATE

vanilla, pine, lemon thyme

additional cheese board

£15

À LA CARTE £80

£85 FROM JANUARY 2022

LIGHTLY SALTED COD

wild mushrooms, artichoke, dashi

VEAL SWEETBREAD

cauliflower, golden turnip, jasmine

SCALLOP TARTARE

oyster, cucumber, wasabi

ROE DEER

fermented pumpkin, brassicas, juniper

SEA BASS

white beetroot, caviar, chive

GOOSNARGH DUCK

liver, beetroot, blackberry

WHITE CHOCOLATE

vanilla, pine, lemon thyme

VALRHONA 66%

coffee, yoghurt, caramel

MILLE-FEUILLE

apple, pecan, hay

a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT.

dishes may contain allergens, if you have any dietary requirements, please speak to a member of the team