



A LA CARTE

Oysters, Lemon, Tabasco and Mignonette £12 for 3

Starter

Wild Spices and Carrot soup (Ve) £14

Beef Tartare, Radish, Lovage and Smoked Bone Marrow £18

Jerusalem Artichoke, Red Mullet and Oscietra Caviar £25

Hispi Cabbage, Maitake, Beer and Onion (Ve) £18

Main

Duck, Boudin Noir, Spices, Squash £34

Wild Seabass, Courgette and Roasted Fish Sauce £32

Parsnip, Spelt Porridge, Parsley and Garlic (Ve) £22

Beef Fillet, Celeriac, Onion and "Sauce Charcutière" £40

Dessert

Elderberry Tart, Sheep's Yoghurt and Olive Oil £15

Sea Buckthorn, Earl Grey and White Chocolate £15

Blackberries, Fig Leaf and Woodruff (Ve) £15

British Cheese, Sourdough Cracker, Quince Puree and
Cotswold Honey £22

Filtered still or sparkling water and freshly baked bread with butter
served with our compliments

Please advise if you have any allergies

A 10% discretionary gratuity will be added to your bill.

This is shared equally amongst all colleagues.