



A LA CARTE

3 Oysters, Lemon, Tabasco and Mignonette 12

Starter

Parsnip Soup, Chestnut and Shallot Vinaigrette 12

Beef Tartare, Beetroot and Smoked Bone Marrow 16

Jerusalem Artichoke, Red Mullet and Oscietra Caviar 25

Brassicas, Three Cornered Leek, Yeast and Koji (Ve) 17

Main

Duck, Boudin Noir, Spices, Squash 34

Monkfish, Vadouvan and Cauliflower 24

Spelt Porridge, Mushroom and Nettle (Ve) 22

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

Dessert

Elderberry Tart, Sheep's Yoghurt and Olive Oil 15

'Black Forest Gateau' Cherry, Chocolate and Kirsch 14

Blackberries, Meadowsweet and Vanilla (Ve) 15

British Cheese, Sourdough Cracker, Quince Puree,
Cotswold Honey 21

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.