

Menu Availability
Tuesdays - Saturdays | 6.30pm – 9.30pm

Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

À la carte - 3 Course £79

Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'
Warm smoked eel lacquered with sanshō pepper, grilled tropea onion, satay relish, sourdough sandwich
Sashimi of Orkney Isle hand - dived scallop & Maldon oysters, sea herbs, English peas (Supp £8)
Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire rack and shoulder of lamb, slow roasted Lombardy Breme onion 'La Dolcissima' green beans
French rosé veal sweetbreads from the Aubrac, fricassee of peas, girolles, fresh almonds, soubise (Supp £10)
Loire valley rabbit - roast saddle, slow cooked shoulder cottage pie, jus with hazelnuts
Shetland Isle halibut, white minestrone of summer vegetables, mussels, sea herbs

Selection of English and French farmhouse cheese from La Fromagerie (Supp £5)
Congolese cru Virunga 70% chocolate nemesis, raw crème fraîche
English custard tart, golden sultanas, pine nuts, salted butter
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order – 20 mins)
English strawberries, Estate dairy milk ice cream, strawberry jus

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.