A La Carte

Haddock, lemon curd, pickled cucumber, toasted cornbread

Manzo di pozza, burnt baby gem, parmesan, smoked almonds

Octopus, cod cheeks, grapefruit, tomato and chilli

Smoked duck, crispy leg, braised chicory, caramelised apple

Beef anolini, broth, black truffle, parmesan

Spelt, duck liver, radicchio, capers

Baked potato gnocchi, homemade coppa, curly kale

Tortelli of homemade ricotta, swiss chard, sage butter

Cauliflower, cumin, chick peas, raisins

Beetroot, radicchio, sweet potato, spiced yogurt

Wet polenta, kale, taleggio cheese, trompette mushrooms

Artichoke salad, salsify, lemon, pine nut vinaigrette, lardo

Whole sea bass, rainbow chard, clams, herb butter sauce (for two)

John Dory, artichokes, Aggazzotti balsamic, walnuts

Braised halibut, swede fondant, green olive, oregano

Hake, roast cauliflower, kale, pata negra, garlic

Côte de veau, sage, cavolo nero, macaroni (for two)

Roasted Poussin, tenderstem broccoli, crispy potato, pâté

Hogget short loin, crispy breads, almonds, goat cheese

Crispy pork belly, wet polenta, roast shallot, pecan nuts

2 courses £50
3 courses £65
4 courses £75
5 courses £85

Ask our sommeliers about wine pairings
From £35 for 3 courses

A 12.5% discretionary service charge shall be added to your bill

If you require any details on allergens within our dishes, please ask one of the team