

## STARTERS

### **Dorset crab**

pink grapefruit, avocado, wasabi  
22.00

### **Raw Orkney scallop**

mandarin, Japanese artichokes, yoghurt  
21.50

### **Cured monkfish**

wasabi cream, pickled cucumber, dashi jelly  
18.00

### **Cornish mackerel tartare**

oyster cream, apple, shiso  
18.50

### **Roast veal sweetbread**

cauliflower, truffle, caramelised yeast  
22.00

*Prices include VAT at 20%.*

*A discretionary 12.5% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request*

*\*Consuming raw & unpasteurised food may increase your risk of foodborne illness*

## MAIN COURSES

### **Wild turbot**

razor clams, Japanese mushrooms, bonito dashi  
38.50

### **Red mullet**

celeriac, smoked bacon, cep persillade  
36.00

### **Newlyn cod**

caramelised parsley root, line caught squid, chanterelles  
37.00

### **Roast Bresse pigeon**

Jerusalem artichoke, crispy leg, Kampot pepper  
38.00

### **Aynhoe venison**

wild ceps, stuffed truffle potato, roasting juices  
38.00

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