



## A la carte menu

Cured seabream, jalapeno & ginger dressing, sesame, crème fraiche, shiso- 12

Duroc pork jowl, grapefruit, bitter leaves, hazelnut -10

Fermented kale, gnocchi, goat's cheese, Burford brown slow cooked egg -10

\*\*\*\*

Cornish beef, carrots, smoked potato, bone marrow, onion -26

Turnips, miso, slow cooked egg, coriander, cime di rapa -19

Cod, mussel & squid agnolotti, squid broth, coastal herbs -25

\*\*\*\*

Chocolate, banana, peanut -8

Spiced brioche, forced Yorkshire rhubarb & vanilla custard- 8

Blood orange, bergamot, Earl Grey- 8



## Tasting menu

Hand dived scallop, blood orange, almond, lardo

## Beef part one

Calçot, aged beef fat, Périgord truffle

Roasted cod, smoked herring roe, sea lettuce

## Beef part two

Selection of artisan cheeses (£10 additional cheese course)

Blood orange, buttermilk, wild fennel

Spiced brioche, forced Yorkshire rhubarb & vanilla custard

## Petit fours

-59-

Wine flight 57