

AY Sourdough Bread

Taleggio arancini, wild garlic

Crispy beef, Fairy Hill farm leaves, garlic, shiso

Cured chalk stream trout, jalapeno, crème fraiche, sesame

Cavatelli, wild garlic & parsley, egg yolk, aged Parmesan

Aged beef fillet, burrata, ponzu, buckwheat, ox heart

Native lobster, red pepper & butter sauce

Cornish lamb, smoked aubergine, black olive, anchovies

Rocchetta cheese, pear & rosemary tatin (optional £ 10)

Apricot, lemon, linseed

Cheddar valley strawberry, almond, sweet woodruff

Petit fours

-80-

Wine flight

-70-

*Please inform staff of any allergies.*

*A discretionary 12% service charge will be added to the bill.*