



AY Sourdough Bread, whipped brown butter

Beetroot & cod roe

Roasted swede & carrot consommé, parmesan & black
truffle muffin

Smoked eel, seaweed jam, pickled kelp

Fermented kale, cavatelli, egg yolk & Rachel reserve

Aged beef fillet, burrata, ponzu, smoked ox heart

Cornish wild Seabass, maitake, vin Jaune, black winter
truffle

Wiltshire venison, beetroot, black garlic, hispi

Lincolnshire Poacher, milk bread, truffle, honey (optional £12)

Green apple, sorrel, lime yoghurt

Forced Yorkshire rhubarb, white chocolate, hibiscus

Petit fours

-85-

Wine flight

-75-

*Please inform staff of any allergies.
A discretionary 12% service charge will be added to the bill.*