



STARTERS

Spiced Red Lentil Soup, Yoghurt, Cucumber, Puffed Wild Rice (VG)	13.00
Seared Yellowfin Tuna, Wasabi Avocado Puree, Sesame, Yuzu Ponzu Dressing	24.00
Steak Tartare, Pickled Onion, Chive Crumb, Smoked Dressing	18.50
Heritage Beetroot, Whipped Goat's Cheese, Salted Walnuts, Beetroot Sorbet (V)	16.50
Dorset Crab Tartlet, Brown Crab Custard, Elderflower, Lovage Emulsion	18.00
Rabbit, Ham Hock & Pistachio Terrine, Plum Chutney, Pickled Shallots	16.50
Orkney Scallops, Roasted Cauliflower Puree, Caper, Raisin, Coconut & Lemongrass	23.50

Available Monday to Sunday

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSES

Scottish Halibut, Ver Jus Gel, White Grapes, Sea Aster, Seaweed Butter Sauce	37.00
Rhug Estate Venison Loin, Chestnut Puree, Poached Pear, Pickled Blackberry	40.00
Wild Cep Mushroom Risotto, Roasted Ceps, Parmesan Crisp (V)	29.00
Hereford Beef Fillet, Beef Cheek Roscoff Onion, Jerusalem Artichoke, Bone Marrow	46.00
Merryfield Duck Breast, Szechuan Pepper, Mandarin Orange, Rainbow Chard	38.00
Roasted Cornish Stone Bass, Baby Fennel, Saffron Mussel Velouté, Dill	37.00
Baked Celeriac, Black Garlic, Egg Yolk Gel, Hazelnuts, Truffle & Celeriac Sauce (V)	29.00

Fresh English Autumn Black Truffles - Supplement 13.00 gram

From the Forests of Berkshire, Hampshire, Shropshire and Somerset

SIDES

Truffle Mash Potato	8.50
Mixed Leaves, French Dressing	7.50
French Beans, Crispy Shallots	8.00
Carrots, Honey & Mustard	7.50
Caesar Salad, Parmesan, Anchovy, Croutons	8.50

Available Monday to Sunday

*We respectfully require a minimum of one course per person when dining with us.
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