

BU

SNACKS

- Malted soughdough 3
- Radishes and smoked cod's roe 4
- Comte and leek croquettes 6

STARTERS

- Burrata La Latteria with delica pumpkin, pickled chilli and pumpkin seeds
- Jerusalem artichoke soup, lemon oil, new season garlic and ricotta on focaccia
- Coriander seared tuna with avocado, sesame and lime
- Partridge, pear and pistachio terrine with pickles and sourdough toast
- Pot roast Norfolk Quail, celeriac, lardo and chestnut, autumn truffle (£10 supp)

MAINS

- Cornish hake, crab gnocchi, sea vegetables
- Pan-roast pork chop, stuffed prune, salt baked turnip, lovage
- Handcut strozzapreti pasta with chanterelles and chestnuts
- Highland venison, loin and ragu, red cabbage and celeriac (£6 supp)
- Roast beef sirloin, roast potatoes, vegetables and Yorkshire pudding

DESSERTS

- Westcombe ricotta, pear and lavender cheesecake with candied walnuts
- Chocolate cremosa, hazelnut praline and ice cream
- Apple and almond tart, vanilla custard and tea soaked prune
- Cheese, crisp bread and chutney (£6 supp)

3 courses £32

*Please notify us if you have any food allergies.
A discretionary gratuity of 12.5% will be added to the total bill. All prices include 5% VAT.
Please use card where possible.*