

Sturia caviar

(Served with potato blinis and sour cream)

Vintage Baerii	10g £45	30g £130
Oscietra Prestige	10g £60	30g £175

Starters

Jerusalem artichoke soup, gruyere brioche, summer truffles	£18
Cured & pine smoked Faroe Islands salmon, Bergamot dashi	£24
Portland crab, Hazelnut, finger lime, dill	£30
New forest asparagus, coddled egg, king peter ham, Montgomery cheddar	£28
Fettuccine, aged parmesan, parsley, summer truffle	£24
Forest mushrooms, wild grains & miso	£26
Marbled duck liver, Yorkshire rhubarb, honeycomb	£28

Main courses

Mayan gold potato gnocchi, romesco, sheep's cheese, fermented garlic	£32
Salt baked celeriac, hen of the woods, roasted yeast sauce	£28
Skrei cod a la Grenobloise	£38
Line caught Sea bass, hot & sour prawn liquor	£46
Norfolk black leg chicken, burnt leek, black truffles, hazelnut, vinaigrette (to share)	£36pp
*West country lamb, carrot, lovage, goats curd	£46
45 day dry aged beef fillet, caramelised onion, bone marrow toast	£52
Native breed Côte de boeuf, caramelised onion, bone marrow, pommes Anna (to share) <i>(Please allow 40 minutes cooking time)</i>	£110

Sides £8

Pomme purée

Cave aged cheddar cauliflower cheese

Spring greens chilli & sesame

Bitter leaves, salad cream

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

* Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.

Desserts

Apple Tarte tatin, Calvados caramel, Tahitian vanilla ice cream	£15
Grand Marnier soufflé	£16
Kalingo chocolate & dulce de leche, caramelised banana & lime ice cream	£16
Sicilian lemon cream, raspberries, meringue	£15
New Forest strawberries & cream, mint & lime	£16
Sticky toffee pudding parsnip ice cream	£14
Selection of seasonal cheeses by Maître affineur 'Buchanans' * - 3 Cheeses	£18
5 Cheeses	£24

Head Chef Marc Hardiman

This is a sample menu only. Available to groups of up to 7 guests.

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