

Menu Du Chef

Wild mushroom

Cordycep, parsley purée, pea, mushroom sabayon

Cornish bream carpaccio

Alphonso mango, kimchi, macadamia, trout roe

Duck liver "calisson"

Loquat, pimms caramel, amaretto, baby corn

Saffron risotto

Californian baby squid, preserved lemon, prawn "Bordelaise"

Stuffed courgette flower

Taggiasca olive, broad beans, dill vinaigrette

Berkshire pork

Wild garlic fregola, caperberries, tropea onion

"Daiquiri"

Gariguette strawberry, vodka, lime

Warm chocolate mousse

Matcha, salted caramel, blood orange

Our cheese selection

Apple chutney, celery, crackers

(£15.00 suppl.)

2 courses ~ £44 / 3 courses ~ £49

3 courses with ½ bottle of wine, tea or coffee & petit fours ~ £68

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements