



Dinner

2 Courses £35 / 3 Courses £42

House Bread & Butters

Amuse Bouche

STARTERS

Tom Yum Soup, Smoked King Oyster, Coriander, Tofu (V)

Rioja "Akemi" [Crispy & Creamy, Green Apple, Oak Hint and Subtle Vanilla]

Glazed Partridge, Leg Bon Bon, Pistachio, Celeriac

Bergerac Rouge "Cantalouette" [Intense Nose with Ripe Bramble Fruits, Spices, Nutmeg & Cedar Notes]

Aloo Gobi Pastilla, Cashew, Poppadom, Mango Chutney

Cortese "Ke Bonta" [Pear & Crisp Lemon and Honeysuckle notes]

Charred Sea Bass, Fennel, Blood Orange

The Hermit Crab "Originals d'Arenburg" [Floral Candied Ginger Notes, Tropical Hints and Soft Minerals]

MAINS

Harissa Aubergine, Pine Nut, Bulgar Wheat, Pomegranate, Mint (V)

Pinot Noir "Gassac" [Unoaked, Red Summer Fruit & Sweet Spices, Soft Tannins]

Char Siu Pork Belly, Carrot & Ginger, Namasu, Shiitake, Soy Consommé

Salto del Cieco "Annesanti" [Hints of Tannins, Redcurrant & Brambles and Spiced finish]

Jerusalem Artichoke & Barley Risotto, Winter Truffle

Sauvignon Blanc "Urlar" [Crisp, Fresh & Full, Gooseberries and Lime]

Fillet of Cod, Onions Textures, Cavolo Nero, Chicken Cream

Carricante Organic Etna Bianco [Mineral & Volcanic Personality, Apple, Liquorice, Long Savoury Finish]

SIDES

Garlic & Rosemary Baby Potatoes - £4 / January King Cabbage & Bacon - £4

Kale & White Cabbage Winter Slaw, Walnuts - £4

DESSERTS

Meyer Lemon Mousse, Blueberry, Chamomile

Muscat [Fresh Orange Zest Sweetness, Almond Hint, Mineral Notes]

Dark Chocolaté Crémeux, Blood Orange, Maraschino, Almonds

Godlia 'Libamus' [Ripe Red Berries, Balanced Minerals, Vanilla, Cacao and Toffee Hints]

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

Port [Dried Dark Fruits, Tobacco and Chocolate, Peppery Spice]

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.