

Entrée

Oysters sourced daily served natural on ice with mignonette dressing and citrus	19 / 34
Tortellini of wild mushrooms and goat's curd with thyme butter, spinach puree and Parmesan crisp	18 / 26
Free-range chicken liver parfait with pickles, onion marmalade and crostini	20
Salt cured Atlantic salmon with chive crust, beetroot dressing, citrus crème fraiche and salmon pearls	23
Marsala potato and aubergine parcel with mint yoghurt, chilli and tomato salad	18
Rare seared herb crusted swordfish with salt cod fritter, lemon aioli, cucumber and shallot salad	24

Main

250g Dry aged beef tenderloin, char grilled with roasted field mushroom, potato puree, asparagus and Béarnaise sauce	39
Pan fried baby red snapper fillet on cannellini bean, speck lardons and eschalot salad with oyster foam	36
Twice cooked Inglegreen pork belly with butternut pumpkin purée, spinach, puy lentils and grilled pear	28
Steamed blue-eyed cod in star anise broth, bean shoots, shallots with chicken and shiitake mushroom dumplings	36
Slow roasted duck crème fraiche pastry pie with pickled red cabbage, Leatherwood honey glazed carrots and toasted pistachios	34
Slow cooked grain-fed beef cheek on leek and potato purée with broad beans, sweet peas and buttered leeks	29

Sides 7

Wild rocket salad with shaved Parmesan and aged balsamic vinaigrette	
Buttered green beans with toasted almond crumble	
Shoestring fries	
Creamy mashed potatoes	
Marinated Kalamata olives	5

Vegetarian and gluten free options available on request

