

Dinner



Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

Early supper (17.00 - 18.30 hrs) - 3 Course £45

Tempura and ceviche of Cornish sardines, heritage beetroot, herb mayonnaise
Organic poached egg, hand cut macaroni, truffle sauce

Grilled haunch of Denbighshire venison, Roscoff onion, roast winter vegetables
Sea bream, Witloof chicory with Moro blood oranges, parsley

Congolese cru Virunga 70% chocolate nemesis, crème diplomat
Rice pudding, Estate dairy full fat milk jam, caramelised apple

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.