PRIVATE DINING ROOM
DINNER - À LA CARTE - £62 pp

Because we work on a highly seasonal basis & source all our meat and fish from smaller day boats and farmers, it is impossible to guarantee the exact composition of the dishes. Please contact us if you have any concerns and we will provide as much detail as possible. Below is our sample à la Carte menu;

TO START

Warm sourdough with our butter
Our pickled & preserved vegetables
Smoked cod's roe, alliums & chervil

FIRST COURSE
To choose from
London stracciatella, green asparagus, buckwheat & wild herbs
Potato gnocchi, goat's curd, yellow courgettes & Lardo di Colonnata
Cured mackerel, baby artichokes, broad beans & Old Winchester
Chicken thigh & white asparagus tartlet, bronze fennel & pickled mustard seeds
Raw Scottish langoustine, fresh peas, horseradish & bisque (£5 supplement)

MAIN COURSE
To choose from
' Hen of the Woods ' mushroom, celeriac, garlic scapes & leek sabayon
Cornish cod, summer courgettes, native lobster & lemon balm
Gloucester Old Spot suckling pig, roasted alliums & baby beetroots
Guinea fowl, crispy potato mille-feuille, wild garlic & pickled rhubarb
Pithivier of duck & pigeon, hispi cabbage, wild mushrooms & truffle jus (for 2 - £15 supplement)

DESSERTS
To choose from
Gariguette strawberries in lovage oil & mascarpone ice cream
Pump Street chocolate sponge & burnt peach sorbet
Baked apple terrine, hazelnut ice cream & lemon thyme soft-serve

Petit Four