

november 2024

aperitifs

trinity (gin, el bandara white, el bandara red)	13
white spritz (el bandara white, italicus, prosecco, soda)	11
red spritz (el bandara red, doppelganger, prosecco, soda)	11

snacks

comté gougères	6
smoked marcona almonds	8
gordal picante olives	7
nduja, mascarpone, sourdough cracker	6
house charcuterie & cornichons	10
trout's roe blini, radishes & dill	6

plates

jerusalem artichoke soup, porcini butter	14
burrata la latteria, dressed beets, capers, dill	15
waldorf salad, blue cheese dressing	12
maldon rock oysters, mignonette (3/6)	12/24
smoked eel & celeriac remoulade	15
ham hock terrine, tewksbury mustard	14
chicken liver & foie gras parfait, spiced chutney	14
beef tartare, paris browns, lovage mayo	15/30 (large with fries)

large plates

king oyster mushrooms, celeriac, kale, toasted barley	24
cornish cod, leeks, sauce gribiche	30
duck confit, montbeliard sausage, puy lentils, watercress	26
rabbit 'korma', almonds, fine beans	30
gressingham duck breast, coco di paimpol, pickled cherries	30

to share

aged rare breed sirloin, chips, watercress, sauce diane	75
dover sole, prawn & caper beurre noisette, fries	65

to finish

islands chocolate pot, vanilla cream	12
rosemary crème brûlée, shortbread	12
pear & almond tart, brandy butter	12
homemade ice creams & sorbets (per scoop)	4
selection of buchanan's cheeses, sourdough crackers	14

sweet wines

chambers rosewood, muscat rutherglen	9
château lafon sauternes	10
port, sandeman tawny 10 YO	12