

Signature bowls

served hot

Sticky beef, parsnip mash
& Jerusalem artichoke crisps (gf)

Rib-eye steak, slow-roasted cherry tomatoes,
glazed mushrooms, chips & Béarnaise sauce (gf)

Pressed & braised beef short rib, black truffle
& Savoy cabbage champ (gf)

Duo of beef sirloin, salt beef hash, violet artichoke
& heritage carrot à la Grecque (gf)

Chargrilled lamb rump, spiced aubergine, minted yoghurt & couscous salad

Roasted venison loin, confit beetroots, calvolo nero, pear & walnuts (df, gf)

Cumberland sausage, creamed potato, apple sauce & onion jus

Coq au vin of slow braised chicken, Bordeaux jus, morels & baby onions

Beef or chicken Pad Thai, Asian vegetables, roasted peanuts & bean sprouts

Roast chicken, Jerusalem artichoke purée,
pickled wild mushrooms, truffle butter & crisp sage leaves (gf)

Poached Cotswold chicken breast, lemon risotto & mixed seeds

Roasted guinea fowl breast, sweetcorn purée, creamed kale & trompettes (gf)

Roasted Cornish cod fillet, pepperonata, grilled polenta & caper verde dressing

Teriyaki salmon fillet, pickled bean sprout, cucumber & Asian cress salad (df)

Seafood paella, prawns, calamari, mussels & saffron rice

Signature bowls

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Butter poached lobster, spring vegetables, shellfish emulsion & sea herbs (gf)

Poached fillet of cod with parsley sauce & creamed potato (gf)

Sole & plaice goujons, lightly salted straw chips & classic tartar sauce

Dover sole, heritage potato salad, burnt butter hollandaise & samphire (gf)

Pan roasted sea bream, cauliflower piccalilli & walnut gnocchi

Smoked flaked haddock, tenderstem broccoli & Charlotte potatoes (gf)

Parmesan fregola, pumpkin purée, gorgonzola & crisp sage

Lancashire Bomb cheese soufflé, cauliflower velouté & pine nut dressing (v)

Truffled macaroni cheese, shaved black truffle, wild rocket & truffle oil (v)

Sweet potato falafel, cauliflower couscous, tahini & yoghurt (v)

Crisp potato cakes filled with spiced lentils,
fines herbes salad, fresh tomato & lemon dressing (v, df, gf)

Seasonal risottos

Autumn:

Wild mushroom, truffled baby leeks & Parmigiano-Reggiano

Winter:

Roasted butternut squash, gorgonzola & toasted pecans (v)

Signature bowls

pies

Steak & kidney pie with grain mustard dumplings

Shepherd's pie with slow braised lamb & creamed potato gratin top (gf)

Truffled chicken & wild mushroom pie with puff pastry lid

Smoked haddock & prawn pie with champ potato (gf)

Leek & mushroom pie with a shortcrust lid (v)

served cold

Carpaccio of beef, globe artichokes, pickled shallot rings & perigord truffle (gf)

Hay-smoked ham hock, green beans, pickled shallots, apple & walnuts (gf,df)

Salmon poké, shoyu sauce, black rice, pickled cucumber & seaweed (df)

London cured smoked salmon tartine, cream cheese, capers & shallot rings

Dressed Cornish crab, celeriac remoulade, Mustard Leaf Ruby Frills
& melba toast

Crab salad, avocado, citrus fruits & shaved fennel (gf)

Burrata, green beans, port compressed figs,
Parmesan frico & truffled vinaigrette (gf)

La Latteria burrata, quince, Regent's Park truffled honey
& hazelnuts (v, gf)

Textures of beetroot, goat's curd, celery
& hazelnut praline vinaigrette (v, df)

Pumpkin panna cotta, edible soil, whipped ricotta,
balsamic "caviar", micro leaves & flowers (v)

Superfood salad, black & white quinoa, broccoli, avocado, beetroot,
cucumber, cherry tomatoes & toasted seeds (ve, gf)