

Another hand

Aperitif	14
– Yuzu sake champagne	
– Lacto fermented strawberry champagne	
Holy grain sourdough whey butter smoked apple	5.5
Raw oyster tom yum grilled lime wild garlic	4
Aged sirloin tonnato sauce crispy capers horseradish chives	12
Beef tartare toast pickled shallot horseradish truffle elder capers	12
Wildfarmed house flatbreads	10.5
– Summer squash walnut romesco chilli feta	
– Isle of Wight tomatoes roasted garlic & avocado gem lettuce lardo	
Supplementary add-on imperial osietra caviar 5 g	10
Roasted scallop tomato fennel nori grapefruit pine	19
Sea bream smoked celeriac cream seville orange roasted apple	18
Confit cod brown butter chicken sauce smoked eel pickled grape roe	28
Cornish lobster claw meat taco roasted corn custard bbq baby corn Scottish girolles	45
Braised carrot smoked ketchup pinenut carrot top pesto gooseberry	15
Celeriac lasagne winter truffle baron bigod vin jaune bergamot	18
Confit spring cabbage smoked aubergine jalapeño wasabi seaweed	14
Courgette salad basil smoked yogurt lemon hazelnut dressing	9
Hay roasted hasselback potato buttermilk black garlic burnt butter	8
Salt aged lamb rack belly sprouting broccoli sheep's curd chive mint jus	34
Pork belly smoked cheek blueberry mustard creamed leeks	32
Salt aged duck apricot boshi bbq brassicas cherry	34
Warm rye chocolate blood orange spiced gingerbread smoked sea salt toasted white chocolate	12
Sheep's milk pannacotta white chocolate strawberry basil meringue	11
Blood orange cheesecake cornflake crunch old fashioned orangeade	10
Vimto Eccles cake ripe Baron Bigod black pepper	10