

FIELD NOTES

Wildfarmed Focaccia, Confit Garlic Oil	4.0
Stratciatella, Miso Bagna, Walnut & Sage	7.5
Seasame Fish Toast, Apple Hoisin & Crispy Seaweed x2	6.0
Roast Jerusalem Artichoke, Mushroom & Ashdown Forester x3	6.0
Steak Tartar, Fried Slice & Brown Sauce	14.0
Foskett Farm Salsify, Wild Mushrooms & Confit Egg Yolk	18.0
Isle Of Skye Scallop, Lobster Bisque, Bergamot	18.0
Butternut Squash, Nduja & Nutbourne Tomatoes	18.0
Roasted Cauliflower Au Poivre, Salsa Verde	15.0
Onglet, Procini Pureé Pureé & Mushroom XO	28.0
Bergamot & Chamomile Semolina Cake, Creme Fraiche	8.0
The Marrowmel - White Chocolate & Bone Marrow Caramel	11.0

If you have a food allergy, please let the team know.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. We take caution to prevent cross-contamination but dishes may contain traces. Staff can advise of all ingredients used.

A discretionary 12.5% service charge is applied.