



STARTERS

- Terrine of Spiced Pigs' Head & Langoustines, Brown Butter Naan £23
- Burgundy Poached Oysters, Horseradish, Saucisson de Lyon £35
- Raviolo of Scallops & Mussels, Spiced Pear, Sauce Mouclade £28
- Roast & Poached Foie Gras, Coco Beans, Smoked Bacon, Hazelnuts £32
- Salad Lancelot – Vegetables & Leaves from Our Garden £22
- Culurgiones of Potato & Black Truffle, Pecorino Sardo, PX £32

MAIN COURSES

- Confit of Sea Trout, Presse of Aubergine & Tomato, Sauce With Sorrel £48
- Loin of Dry Aged Pork, Root Vegetable Gratin, Golden Kiwi, Roast Onion £38
- Chiltern Hills Venison, Jerusalem Artichokes, Quince, Wild Mushrooms £42
- Troncon of Turbot, Choucroute, Salsify, Sauce Lie de Vin £48
- Roast Wild Sea Bass, Cream of Garden Leeks & Vermouth, Saffron Potatoes, Caviar £46
- Feuilletage of Artichokes & Wild Mushrooms, Herb Butter Sauce £32
- Lasagne of Beetroot & Celeriac, Barkham Blue, Coffee £32

FOR TWO

- Chateaubriand 'François-René' Rossini, Garden Vegetables £120
- Duck a l'Orange in Two Servings, Endive, Pomme Anna £110

A discretionary service charge of 7.5% will be added to your bill - includes 20% VAT.

Please inform us of any food allergies or intolerances before ordering.



DESSERTS

Chocolate Negus 'Nico Ladenis' £16

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Crème Brûlée Soufflé £16

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Gâteau Opéra, Pedro Ximenez £15

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Tulip of Pears Belle Hélène £15

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The Penn Rice Pudding, Raisins, Pistachios, Saffron £14

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Selection of Cheeses, Crisp Baguette, Candied Fruits £18