

ANTIPASTI

funghi fritti
crispy hen of the woods mushroom, black garlic aioli, parmesan fonduta & crispy sage £22

tartare di trota
Chalk Stream trout tartare, poached citrus, capers & mint £22

zuppa di scampi
Scottish langoustine bisque, English crumpet, Portland crab £24

insalata di cachi
persimmon salad, coppa, pecorino, walnuts, anchovy, bitter leaves & moscatel dressing £23



PRIMI

risotto ai porcini
risotto of New Forest porcini, aged balsamic & rosemary £22/£44

gnocchi al cime di rapa
gnocchi con parmiganio, cime di rapa, parmesan cream & preserved tomato oil £20/£40

farfalle agli scampi
hand rolled farfalle, Scottish langoustine, fennel & basil £25/£50

agnolotti doppi faraona
Woolley Park guinea fowl agnolotti & aged parmesan polenta, pickled date & roasted hazelnut £23/£46



DA CONDIVIDERE

cuore di filetto di manzo per due
Glenarm Estate chateaubriand for two, triple cooked chips, wild mushroom & tarragon sauce £120

SECONDI

rana pescatrice con peperonata
butter roasted Cornish monkfish, peperonata, capers & basil £46

nasello al vapore
steamed Brixham Bay hake, St Austell Bay mussel broth, pickled celery £45

vitello arrosto
English rose veal, coco di Paimpol beans, New Forest porcini, bacon & rosemary cream £46

anarta arrosto
Quarr Cross duck breast, lovita plum, raddichio & roasted pine nuts £46



CONTORNI

patate novelle con aglio
crushed ratte potatoes, garlic & rosemary £7

cavolo e porro
buttered hispi cabbage & leek £7

misticanza amara
mixed bitter leaves, herbs, sweet mustard dressing £7

If you have dinner inclusive and choose to enjoy steak for two, a supplement of £30 applies.
We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about – Restaurants Against Hunger.
Through our shared love of food, we can help fund the supply of life saving therapeutic food for children suffering from severe malnutrition.
Registered charity no. 1047501
We add an optional 13.5% service charge, which is shared, in full across the whole team involved in creating your experience.
If something wasn't quite right, don't pay for it but do let us know what we could do better.