

cold and warm starters

Chicory Salad with fig, mushrooms, grapes, walnuts, stracciatella di burrata and blackcurrent and balsamic dressing	21.50	V
Classic Greenland Prawn Cocktail with avocado fan and homemade cocktail sauce	26.50	
Warm Artichoke Salad with cherry tomatoes, roasted pine nuts, rocket and white balsamic dressing	25.00	V
Beetroot and Apple Salad with goat's cream cheese and wasabi nuts	18.50	V
Lamb's Lettuce with Egg with bacon (optional), croutons, and French dressing	21.50	V
Raw Scampi Carpaccio (wild-caught in Italy) with lemon zest, sliced chilli, orange fleur de sel and garlic oil	31.00	
Well-seasoned Beef Tartare with fried onions and Belper Knolle shavings	26.50/46.00	
Asian Tuna Ceviche with lemon and chilli broth, coriander and sesame	31.00	
Lukewarm Veal Tongue Carpaccio with vegetable vinaigrette	26.00	
Roasted Pumpkin with honey and sesame vinaigrette and mushroom and onion relish	18.00	V
Fresh Taglierini with porcini mushrooms and herbs	28.00/49.50	V
Pan-fried Duck Liver with apricot and pumpkin chutney and homemade brioche	31.50/46.00	
Bone Marrow cooked whole with fleur de sel, served with herb salad	17.50	

soups

Cauliflower Cream Soup with cranberries and thyme croutons	15.00	V
Chestnut Cream Soup with dark chocolate	15.00	V

Dishes marked **V** are either **vegetarian or vegan**

Please do not hesitate to ask a member of staff about any allergens in our dishes.