

# lunch à la carte

poached fillet of wild sea bass,

isle of bute seaweed, lemongrass and cockle tea

£13.00

beef tartare, wasabi, deep fried capers, chilli purée,

anchovy, crisp parsley and cognac jelly

£11.50

isle of skye scallops, szechuan pepper scented chicken oysters,

apple, celery

£14.00

steamed and lightly pickled heritage carrots, truffle goats curd,  
carrot tops, black truffle, we three pigs farm fennel salami salad

£9.50

red wine braised english snails, crisp pig's tail,

mild garlic purée, young garlic shoots

£13.00

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saddle of chiltern venison, haunch dumpling, cavolo nero, rose hip and

hawthorn berry emulsion, celeriac, pickled baby red onions

£23.50

breast of wild duck, foie gras yoghurt, ellison pippin apple,

potato crisp, watercress, elderberry and red wine jus

£22.00

poached fillet of brill, white onion and cider mousse, girolles,  
chicken wafer, stuffing crumb, sea beet, orange and bay leaf dressing

£21.00

oxfordshire pork fillet, braised belly, tagliatelle,  
lemon purée, kalamata olive, fennel and sorrel salad

£19.00

roast halibut fillet, river teign mussels, cauliflower purée,

caramelised romanesco and cauliflower, chervil and mussel sauce

£21.50

a discretionary service charge of 12.5% will be added to the bill  
please note some of the above dishes may contain traces of nuts