

Champagne Bollinger Special Cuvée 18
 Passion Fruit Spritz 7
 Fresh Orange Mimosa 12

ALL DAY DINING
 12 - 8PM

Nocellara Olives	4
British Rapeseed Focaccia, Whipped Marmite Butter (per slice) 1.2.7	2
Jerusalem Artichoke, Pickled Pear, Cheese Custard, Walnuts 4.7.9.13.14	14
Beef Carpaccio, Parsley Emulsion, Pickled Shimeji, Parmesan & Mizuna 4.7.13	18
Brown Butter Delica Squash, Crispy Sage, Goat's Curd, Pumpkin Seeds 7.13	15
Chalk Stream Trout Gravlax, Beetroot, Horseradish Oil, Dill 5.7.13	16
Wild Mushroom & Truffle Cavatelli Pasta, Chestnuts & Lemon Butter 2.7	21
Winter Crab Salad, Roasted Almond Cream, Crab Oil, Bergamot & Kohlrabi 3.9.13.14	25
Slow Cooked Beef, Celeriac Cream, Celeriac & Apple Remoulade 7.9.13.14	26
Fish of the Day, Brown Shrimp & British Cider Beurre Blanc, Sea Herbs 3.5.7.13	28
Roasted Chicken Supreme, Sweetcorn Polenta, Hen of The Woods Mushroom 1.7	22
Oakleaf Lettuce, English Mustard & Apple Cider Vinaigrette 9.13	6
Roasted Heritage Carrots, Lemon Yoghurt, Toasted Seeds, Chervil 7.13	8
Crispy Potatoes, Green Goddess Sauce, Herbs 4.5.7	9
Vanilla Cheesecake, Spiced Sable Biscuit, Cherries 2.7.13	12
Sticky Toffee Pudding, Stem Ginger, Pecans, Clotted Cream 2.4.7.14	12
75 Chocolate Mousse Cake, Hazelnut, Salted Caramel 4.7.12.13.14	12

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk 8.Molluscs 9.Mustard
 10.Peanuts 11.Sesame 12.Soybeans 13.Sulphur Dioxide & Sulphites 14.Tree Nuts
 Please inform us of any allergies or dietary requirements.
 A discretionary 12.5% service charge will be added to your bill.

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 AT LIBERTY