

Dinner Menu

(18:00 - 22:00)

Starters

WILD CAULIFLOWER

Wild Cauliflower, Capers & Basil 13

*CIME DI RAPA**

Cime di Rapa, Mussels & Green Curry 16

*GREEN KALE***

Green Kale, Oyster Cream & Lapsang Souchong 17

ONIONS

Onions, Lardo & Sauce Charcutière 14

Mains

*FROM THE SOIL****

Lion's Mane, Almonds & Lemon 23

OUT OF THE WATER

Ikejime Seabass, Kaki & Wild Mushrooms 38

ON LAND

Quail, Egg Yolk, New Potatoes & Hazelnuts 34

Aged Entrecôte, Turnip Kimchi & Yogurt 39

Desserts

DUCK LIVER PATÉ

Tropea Onion & Crackers 14

BLUE STILTON PANNACOTTA

Pears & Sorrel 10

HAZELNUT ICECREAM

Fragola Grape & Brown Butter 10

Little Companion

BREAD & BUTTER

Sourdough Bread, Juniper Butter 6

* vegan on request

** vegetarian on request

*** vegan