

ONE ONE FOUR

À LA CARTE MENU



TODAY WE'RE POURING

HUGO SPRITZ 12

SNACKS

MARINATED OLIVES 4

HOUSE BREAD 5

JERSEY OYSTERS EACH 4 | HALF A DOZEN 18

STARTERS

DUCK RILLETTE, SHIMEJI, ROSCOFF ONION JAM, HOUSEMADE BRIOCHE 9

BURRATINA, WILD GARLIC VELOUTE, ASPARAGUS, HAZELNUT 11

COD CHEEKS, ROMESCO, CAPONATA, PINE NUT TARATOR 12

SAKU TUNA, AVOCADO MAYO, MEAT RADISH, COMPRESSED PINEAPPLE, APPLE CAVIAR 11

LAMB CHOP, MINT COUSCOUS, TAHINI YOGHURT, FENNEL & ONION 12

MAINS

TERIYAKI CAULIFLOWER, BOK CHOI, SESAME DRESSING, CRISPY NOODLES 19

GRILLED OCTOPUS & CHORIZO RISOTTO, TOMATO & FENNEL GREMOLATA, THAI BASIL 22

PAN FRIED POLLOCK, PRAWNS, BLACK BEANS BISQUE, BRAISED FENNEL & LEEK 24

PORK TENDERLOIN, BLACK PUDDING, CARROT, POMME PURÉE, SAGE JUS 22

CHARGRILLED BEEF SIRLOIN, WILD MIX MUSHROOM, ARTICHOCKES, GREEN PEPPERCORN SAUCE 30

SIDES

TRUFFLE CAESAR SALAD, QUAIL EGG, PARMESAN, CROUTONS 6

TURNIP TOPS, CANNELLINI BEANS, GARLIC BREADCRUMBS 5

ROASTED BABY POTATOES, PERSILLADE, CARAMELISED ONIONS 5

PRE DESSERT

DESSERTS

CUSTARD DELICE, ROSE & HIBISCUS RHUBARB, PISTACHIO MERINGUE, MANGO 9

DUKE OF CAMBRIDGE TART, CLOTTED CREAM, SPICED BLOOD ORANGE 9

DARK TRUFFLE MARQUISE, COCONUT, MANGO & CHILLI SALSA, LYCHEE & GINGER SORBET 9

AFFOGATO WITH ICE CREAM OF THE DAY 9 [SPIRIT +5]

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES 16

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A FULL DETAILED ALLERGENS LIST IS AVAILABLE ON REQUEST, PLEASE SPEAK TO YOUR SERVER.

WE CANNOT GUARANTEE A 100% NUT FREE ENVIRONMENT AS NUTS ARE USED IN SOME AREAS OF FOOD PREPARATION. GAME MAY CONTAIN SHOT.