

AMUSE BOUCHE & --- CLAUDE'S KITCHEN

APERITIVOS /

- Earl Grey & Herb Vermouth **9**
Aperol & Lemon Verbena Spritz **9.5**
Rosemary Gin & Herb Tonic **8.5**
Fig & Rum 'Serious Punch' **10**

FIRST COURSE /

- BONE MARROW | yolk, smoked almonds, peppermint & oil, caper leaves **8**
ROASTED BABY BEETS | beet leaf, pickled carrots, pine, sea kale, caramelized cream **7**
CURED MACKEREL | brioche terrine, broth, chives, jalapeno & lime mousse **8.5**
EGG TORTELINNI | soy, wild shrooms, celery broth **7**

MAIN COURSE /

- CURED & SEARED SALMON | fennel, blood orange, mustard seeds, pickle, chardonnay cream **19**
VENISON HAUNCH | cider, salsify, pickled pears, nasturtium, chestnuts & chocolate **20**
VEAL SHOULDER | sweet breads, spinach, parsnips, mustard greens **19**
BRAISED ARTICHOKE | rosary goats cheese, lovage, red wine, carrots **17**

SIDES /

- Roasted Purple Sprouting, Lemon, Feta & Puffed Lentils **4.5**
BBQ Turnip Tops, Crunchy Bacon & Marjoram **6**
Pomme 'Daniele' **3.5**

CK uses 'weird and wonderful' produce from the British Isles, questions are expected and encouraged. Please inform us of any allergies | A discretionary service charge of 12.5% will be added to your bill.