

# A L A C A R T E

## *S n a c k s*

### STARTER

Roast native lobster, English wasabi, Oscietra caviar  
(£12 supplement)

Slow cooked egg, Mr Little's Yetholm Gypsy potato,  
wild garlic, marinated quail breast

Roast Orkney scallop, beetroot cannelloni, tahini emulsion

Dorset crab, satay, coriander, lime, fennel

Roast sweetbread, spring cabbage, piccalilli

### MAIN

Herdwick lamb (rack, loin, confit belly), beetroot,  
kale flowers, pesto

Goosnargh duck, damson, hazelnut, salsify, fennel

Roast squab, pigeon leg pie, heritage carrot, hispi

Dry aged Galloway beef fillet, Tropea onion,  
wild mushroom

Turbot, chicken butter, sea vegetables, white asparagus

Roast Cornish cod, octopus, Calçot onion, lovage,  
fennel, matelote sauce

3 COURSES £90



PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU  
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL