

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, cep, caramelised celeriac broth,
autumn truffle, quail breast

Roast scallop, 72 hour short rib, beef dripping, apple,
sourdough croutons

Scottish langoustine, Cornish mackerel, smoked eel, dill

Roast sweetbread, smoked almond, parsnip, chestnut

MAIN

Herdwick lamb (rack, loin, confit belly), heritage beetroot,
girolles

Goosnargh duck, damson, hazelnut, salsify, fennel

Roast squab pigeon, glazed heritage carrot, savoy cabbage

Galloway beef fillet, wild mushroom, kale,
truffle dressing, onion

Dorset snails, turbot, razor clam, Delica pumpkin

Cornish sea bass, braised octopus, chorizo, three cornered
garlic herb dressing

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