

## STARTERS

### **Orkney scallop**

kombu, bacon, egg sabayon

### **Sautéed foie gras**

Yorkshire rhubarb, smoked onion, sorrel

*£10 supplement*

### **Confit organic egg**

celeriac, hazelnut, Ibérico ham, vin jaune

### **Dorset crab**

Granny Smith apple, lovage, sorrel, radish

### **Aged beef tartare**

nasturtium, rye bread, gherkin, dill

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

If you have a food allergy, intolerance or sensitivity,  
please speak to your waiter about ingredients in our dishes before you  
order your meal.

## MAIN COURSES

### **Cornish monkfish**

squash, maitake, ginger

### **Turbot**

Jersey Royals, coastal herbs, leek, seaweed beurre blanc

### **Fillet of Dexter beef**

Roscoff onion, nasturtium, charcuterie sauce

### **Cumbrian venison**

turnip, pickled walnut, juniper

### **Goosnargh duck**

fennel, blood orange, radicchio

*Three courses £85.00 per person*

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