

STARTERS

Seared Orkney scallop

kombu, bacon, egg sabayon

Roasted foie gras

Yorkshire rhubarb, smoked onion, sorrel

(£10 supplement)

Confit organic egg

celeriac, hazelnut, jamón Ibérico, Fino sherry

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, chanterelle, ginger

Roast turbot

Jersey Royals, sea herbs, leek, beurre blanc

Fillet of Dexter beef

Roscoff onion, nasturtium, charcuterie sauce

Cumbrian venison

turnip, pickled walnut, juniper

Roast duck

beetroots, blackberry, watercress
(for two to share)

Three courses £85.00 per person

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