

STARTERS

Yellowfin tuna tataki, cucumber salad, radish, avocado, ponzu dressing	15
Cauliflower tart, curry, parmesan custard, Seven & Wye smoked haddock, leeks	18
Pig's trotter & ham hock with crispy Lancashire black pudding, apple, Madeira	13
Orkney scallops, cep fregola, smoked pancetta, black garlic, lardo di Colonnata	18
Brixham crab, pickled kohlrabi, nashi pear, coriander, pink grapefruit	16
Osetra Baerii Caviar, Buccleuch beef tartare, celeriac remoulade, potato croquant	36

PASTA AND RICE

	Small	Large
Prawn and Orkney scallop tortellini, pickled chicory, lemongrass	15	28
Warm fruit of the sea linguine with shellfish cooking juices	16	30
Potato gnocchi, confit chicken leg, roasted onion, fried egg, parmesan	14	26
Wild garlic risotto, braised morels, aged Parmesan	16	28

MAINS

Heritage potato & caramelised onion terrine, celeriac, candied walnuts	24
Isle of Gigha halibut, Wye Valley asparagus, tomato consommé, black olive	34
Cornish sea bass, mushroom dashi, sea kale, black sesame	32
Newlyn line-caught cod, octopus carpaccio, ratatouille, squid ink crisp	34
Merrifield Farm duck breast, confit leg & heart, carrot reduction, leeks	35
Highland venison loin, red cabbage, cranberry, fig & shoulder won ton	36
Herdwick lamb loin and ragout, violet artichoke, morels, wild garlic	36
Lincolnshire rabbit saddle, Parma ham, chanterelles, spelt, black garlic	34

GRILL

Côte de bœuf for two, red wine braised cheeks, bone marrow, Cornish potatoes	82
All of our beef is cooked over charcoal, served with duck fat chips, salad, béarnaise and peppercorn sauce	
Rib-eye	33
Fillet steak	38

Discretionary 12.5% service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering.

Please note that some of our cheese is made from raw milk. Please refer to your waiter for more information. Any game dishes might contain shot.