

STARTERS

Cured trout, English muffin, horseradish buttermilk, dill	16
Devon crab, bitter leaf salad, brown crab toast	18
Hamachi ceviche, langoustine tartar, avocado, radish, kalamansi	19
Roasted Orkney scallops, pearl barley, caramelised cauliflower	19
Dingley dell pork terrine, boudin noir, apple, celeriac	16
Dexter beef, maitake, miso crème fraiche, pickled mooli, sesame	18
Cured Arlington white egg, wild mushrooms, black truffle, onion soubise	16

PASTA

Courgette risotto, girolles, basil	14/25
Carabinero prawn linguini, piquillo, parmesan, shellfish bisque	26
Lamb neck tortellini, tomato jam, pecorino, consommé	23

MAINS

Cornish Hake, sweetcorn, curried mussel emulsion, sea herbs	32
Roasted Cod, fregola, celeriac, kelp butter	34
Isla of Gigha Halibut, white beans, preserved lemon, razor clam velouté	37
Sea bass, Jerusalem artichoke, chicken oyster, savoy cabbage, truffle	38
Chargrilled pork cutlet, miso aubergine, buckwheat, roast celeriac, apple	34
Braised short rib, roscoff onion, heritage carrots, olive oil mash	36
Aynhoe estate venison, cep, turnips, juniper, watercress	38

JOSPER GRILL

All steaks are Cumbrian native breed and grass fed cuts.

All Served with triple cooked chips, truffle herb salad, Béarnaise and peppercorn sauce

Bavette	32
Rib-eye	37
Fillet	42
Côte de Boeuf	90
<i>Bone marrow, ox cheek, truffle mac n cheese, green bean with hazelnut salad (for 2)</i>	

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.