

## STARTERS

|   |    |
|---|----|
| Cured trout, English muffin, horseradish buttermilk, dill               | 16 |
| Devon crab, bitter leaf salad, brown crab toast                         | 19 |
| Hamachi ceviche, langoustine tartar, avocado, radish, kalamansi         | 19 |
| Roasted Loch Fyne scallops, pearl barley, caramelised cauliflower       | 21 |
| Dingley dell pork terrine, boudin noir, apple, celeriac                 | 16 |
| Dexter beef, maitake, miso crème fraîche, 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 | 27    |
| Lamb neck tortellini, tomato jam, pecorino, consommé            | 23    |

## MAINS

|  |    |
|--|----|
| Roasted Cod, fregola, celeriac, kelp butter, sea herbs                       | 34 |
| Isle of Gigha Halibut, white beans, preserved lemon, razor clam velouté      | 37 |
| Sea bass, Jerusalem artichoke, confit chicken, 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 |
| Herdwick lamb, pickled crosnes, trompette, sheep's ricotta, "shepherd's pie" | 39 |

## 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*

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