

STARTERS

Cured trout, English muffin, horseradish buttermilk, dill	16
Devon crab, bitter leaf salad, brown crab toast	19
Hamachi ceviche, langoustine tartare, avocado, radish, kalamansi	19
Roasted Loch Fyne scallops, pearl barley, caramelised cauliflower	21
Dingley dell pork terrine, boudin noir, apple, celeriac	16
Dexter beef tartare, 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	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>	