

## 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, cauliflower, verigated kale	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

Celeriac risotto, wild woodland mushrooms, black truffle	14/25
Native lobster linguini, piquillo, parmesan, shellfish bisque	27
Ox cheek tortellini, tomato jam, pecorino, brown onion consommé	23

## MAINS

Roasted Cod, girolles, salsify, cockles, Caviar veloute	34
Isle of Gigha Halibut, watermelon radish, sea herbs, squid risotto	37
Sea bass, Jerusalem artichoke, confit chicken, savoy cabbage, truffle sauce	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, sprout, turnips, juniper, cep	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*

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>	