

STARTERS

Orkney scallop carpaccio, spring vegetables, avocado, yuzu dressing	19
Cured Chalk Stream trout, English muffin, buttermilk, horseradish	15
Devon crab, bitter leaf salad, nashi pear, brown crab toast	19
Poached native lobster, heirloom tomato, basil, verjus	23
Arlington white egg, sake glazed kohlrabi, seaweed crumb, mushroom dashi	16
Dexter beef tartare, sesame, maitake, mooli, miso mayonnaise	18

PASTA

Courgette risotto, girolles, basil	14
Warm 'fruits of the sea' linguini, piquillo, shellfish bisque	24
Lamb neck raviolo, tomato jam, pecorino, consommé	23

MAINS

Isle of Gigha halibut, white beans, razor clams, confit lemon	36
Sea bass, Jerusalem artichoke, confit chicken, spring cabbage, truffle sauce	38
South coast plaice, chorizo and lobster minestrone, summer beans	34
Braised short rib, white onion, heritage carrots, olive oil mash	36
Lincolnshire rabbit, cured ham, peas, broad beans, Scottish girolles, Jersey potato	36
Herdwick lamb loin, confit belly, courgette, tomato, olive	37

JOSPER GRILL

Dry-aged Hereford rib-eye	37
Dry-aged Hereford fillet	42
Dry-aged Hereford sirloin	37
<i>All steaks are served with triple cooked chips, truffle herb salad, Béarnaise and peppercorn sauce</i>	
Native breed Côte de boeuf	
<i>Truffle mac & cheese, green beans & hazelnut salad (for 2)</i>	90