

STURIA CAVIAR
Breeder, producer and selector-refiner of French caviar

Oscietra 15g 45

Vintage Baeri 30g 80

Beluga Français 30g 260

STARTERS

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam	24
Roasted Orkney scallop, confit red pepper, barbecued corn, yuzu, roe butter sauce	22
Game Pâté en croute, Madeira and peppercorn jelly, pickled vegetable salad, spiced apple	18
Dexter beef tartare, shimeji, miso mayonnaise, salt & vinegar crouton	19
Native lobster salad, pumpkin and vanilla purée, picked kohlrabi, apple & lime, vanilla vinaigrette	42

PASTA

Spelt & cep risotto, roasted cauliflower, black garlic emulsion, argan oil	18
King prawn and lobster ravioli, smoked hay butter, tomato jam, shellfish broth, herb salad	20

MAINS

Line caught Sea bass, creamed corn, braised girolles, clam chowder	40
Wild Cornish turbot, datterini tomatoes, warm summer bean salad, warm butter sauce	48
Braised short rib, watercress, alliums, olive oil mash	40
Herdwick lamb saddle & belly, artichokes Barigoule, purple sprouting broccoli, green olive, courgette flower	42

JOSPER GRILL

Dry-aged Lake District rib-eye	42
Dry-aged Hereford fillet	49
Dry-aged Lake District sirloin	38
Native breed côte de bœuf (for 2)	95

All steaks are served with triple cooked chips, salad, Béarnaise & peppercorn sauce

SIDES

Mixed leaf salad, truffle dressing	5	Broccoli	6
Olive oil mash	6	Triple cooked chips	7
Green bean salad, truffle and hazelnuts	10		

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.