

## Starters

Slow cooked Heritage Breeds Copper Maran egg, turnip purée, parmesan, sage & kombu crumb, chicken leg <i>Eggs, milk, gluten, fish, soya</i>	17.50
Pressed Norfolk quail & duck liver, truffle dressed vegetables, liver toastie <i>Eggs, milk, celery, gluten</i>	21.00
Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive, jalapeño granité <i>Molluscs, soya, gluten</i>	22.00
Braised Dorset snails, woodland mushroom rice, garlic & parsley <i>Soya, milk, gluten</i>	18.00
Smith's smoked eel, buttermilk, apple, fennel & "jellied eel" <i>Fish, milk</i>	17.50
Paignton Harbour crab salad, apple, coriander, lemon purée, brown crab on toast <i>Crustacean, eggs, milk, gluten, soya</i>	19.50
Salad of mallard, pear & walnut purée, potato cooked in duck stock, kale, crispy confit leg <i>Nuts, milk, gluten</i>	17.50
"Fruits of the British sea" – oyster ice cream, Orkney sea scallop, pickled radish & jalapeño, potted Paignton Harbour crab with caviar, St-Ives lobster cocktail <i>Molluscs, crustacean, eggs, milk, celery, soya, gluten</i>	60.00 For two

## Mains

Poached day netted John Dory, caramelised celeriac & chestnut purée, gnocchi, truffle & fish bone jus <i>Nuts, fish, eggs, gluten, sulphur dioxide, milk</i>	38.00
South Coast turbot, cauliflower, cockle & parsley chowder, lemon & yoghurt <i>Fish, molluscs, milk, egg</i>	38.00
Roasted Cornish seabass, shellfish fondue, Cromer crab crushed potatoes <i>Molluscs, crustacean, fish, milk</i>	38.00
Saddle of fallow deer, Jerusalem artichoke, pickled pear, chocolate vinegar <i>Milk, sulphur dioxide</i>	38.00
Suckling pig, belly & chop, celeriac and yeast, red & white wine poached pears, lardo roasted potatoes <i>Milk, mustard, sulphur dioxide</i>	34.50
Roasted red legged partridge, mulled beetroots, mushroom & innards pearl barley, beetroot & mead reduction <i>Milk, gluten, sulphur dioxide</i>	35.00
Lake District lamb best end & fillet, braised shoulder, beetroot & blackberry purée, Secretts farm carrots <i>Milk, celery, gluten, sulphur dioxide</i>	38.00
Whole roasted Goosnargh duck, citrus glaze, braised swede & black fig served with a salad of duck leg in Moroccan spices <i>Nuts, milk, celery, sulphur dioxide</i>	79.00 For two
Lake District côte de bœuf, 'mac & cheese', bone marrow, roasted carrots, fine bean & foie gras salad, truffle, hazelnut, marrow sauce <i>Nuts, eggs, milk, gluten, sulphur dioxide</i>	90.00 For two

All of our game are wild and may contain shot.  
VAT included. A discretionary service charge of 12.5% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix

## BRITISH GROWN SEASONAL PRODUCE

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Cultured butter from Oxfordshire	56 miles
Heritage Breeds Copper Maran eggs	72 miles
Smoked eel from Lincolnshire	152 miles
Lamb from Lake District	269 miles
John Dory from Poole	111 miles
Turbot from Cornwall	256 miles
Goosnargh duck from Preston	227 miles
Beef from Lake District	269 miles
Crab from Paignton Harbour	217 miles
Lobster from St. Ives	305 miles
Quail from Norfolk	106 miles
Scallops from Orkney	709 miles
Snails from Dorset	119 miles
Oysters from Jersey	233 miles
Deer from South Downs	47 miles
Mallard from the Borders	346 miles