

Starters

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| 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

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| South Coast brill, confit celeriac, Périgord truffle, Vin Jaune velouté <i>Fish, 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, 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, smoked turnip 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 |
| 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 |