Starters

Pressed Norfolk quail & duck liver, truffle dressed vegetables, liver toastie — 23.00
Eggs, dairy, celery, gluten

Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive, jalapeño granité — 24.00
Molluscs, soya, gluten

Braised Hereford snails, parsley & garlic risotto, mimolette cheese — 19.50
Molluscs, dairy

Paignton Harbour crab salad, apple, coriander, lemon purée, brown crab on toast — 22.00
Crustacean, eggs, dairy, gluten, soya

Braised cardoon, Lake District bone marrow, summer truffle, smoked Montgomery's Cheddar veloute — 20.00
Dairy, gluten

"Fruits of the British sea" – oyster ice cream, Orkney sea scallop, pickled radish & jalapeño, potted Paignton Harbour crab with caviar, St-Ives lobster cocktail — 65.00 For two
Molluscs, crustacean, eggs, dairy, celery, soya, gluten

Mains

Roasted Cornish turbot, day boat squid, piquillo pepper purée cauliflower & goats cheese, garden herb emulsion — 43.00
Fish, gluten, Molluscs

Roasted sea bass, shellfish fondue, Cromer crab crushed potatoes — 41.00
Molluscs, crustacean, fish, dairy

Suckling pig, belly & loin, Spanish peach, onion & almond purée — 38.00
Nuts, dairy, mustard

Dry aged Lake District beef fillet, aubergine & miso purée, roasted garlic & snails — 49.00
Molluscs, soya, dairy, celery, sulphur dioxide, gluten

Lake District lamb chop, braised shoulder, fennel & seaweed — 41.00
Dairy, celery, gluten, sulphur dioxide

Whole roasted Goosnargh duck, Roscoff onion tatin & provence cherries, spiced duck leg salad with summer leaves & vegetables — 85.00 For two
Dairy, gluten

Lake District côte de bœuf, 'mac & cheese', bone marrow, roasted carrots, fine bean & foie gras salad, truffle, hazelnut, marrow sauce — 97.00 For two
Nuts, eggs, dairy, celery, gluten, sulphur dioxide

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

Cultured butter from Oxfordshire	56 miles
Quail from Norfolk	106 miles
Snails from Hereford	141 miles
Asparagus from Wye Valley	125 miles
Crab from Paignton Harbour	217 miles
Goosnargh duck from Preston	227 miles
Oysters from Jersey	233 miles
Turbot from Cornwall	256 miles
John Dory from Cornwall	256 miles
Lamb from Lake District	269 miles
Beef from Lake District	269 miles
Lobster from St. Ives	305 miles
Scallops from Orkney	709 miles