

## Starters

Hot & cold Porthilly oyster, smoked crapaudine beetroot, oscietra caviar, brioche, English horseradish & oyster velouté

Cured Ernest Soulard foie gras, Graham's Port, toasted brioche, fig leaf sorbet

Roasted Orkney scallop, cep fondue, Veneto sweet potato, scallop roe & 48 month aged parmesan velouté

Braised cardoon, Lake District bone marrow, autumn truffle, smoked Montgomery's cheddar velouté

BBQ Lincolnshire sand carrots, carrot & miso purée, charred vegetables & truffle jus

## Fish and Shellfish

Native Cornish blue lobster, chestnut gnocchi, onion squash & vanilla purée lobster bisque, autumn truffle

Newlyn john dory with roasted onion purée, girolle mushroom, razor clam & yuzukosho butter sauce

Poached Dover sole with seaweed & scallop mousse, white asparagus & Manzanilla sherry sauce

Line caught Cornish sea bass, mushroom chou farci, swede & maple syrup purée, smoked fish, chicken wing & red wine sauce

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

## Meat

Roasted Lake District lamb rack & neck with wild celery, whipped sheep's milk, celery & parsley purée

Normandy suckling pig rack, miso glazed aubergine, apricot purée with seaweed, Scottish girolles

Aynhoe Park fallow deer cooked over pine, salt baked celeriac, apple, cocoa nib & juniper sauce

38 Day aged Lake District beef fillet, Penny bun mushroom tarte fine, autumn truffle, horseradish & wild mushrooms

Game Wellington, grouse, partridge, mallard & duck liver, wild mushroom pearl barley & salt baked beetroot

For two

Lunch 4 courses £ 85.00 per Person  
Dinner 4 courses £ 95.00 per Person  
A la carte available on request

Please note that all our game is wild and may contain shot

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## BRITISH GROWN SEASONAL PRODUCE

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Cultured butter from Oxfordshire	56 miles
Deer from Aynhoe Park	69 miles
Duck from Devon	182 miles
Sole from Brixham	196 miles
Crab from Salcombe	216 miles
Oysters from Porthilly	218 miles
Lamb from Lake District	269 miles
Beef from Lake District	269 miles
Scallops from Orkney	709 miles