

A L A C A R T E

STARTER

Norfolk quail 'breakfast'

Tomato, croissant, bacon, egg

Scottish lobster, chilli, lime, English wasabi

(£12 supplement)

Slow cooked egg, celeriac, cep, truffle

Scallop, apple, verbena, roasted beef dressing

72 hour beef short rib, Maldon oyster, aioli

Grilled mackerel, smoked eel, dill, fennel

MAIN

Cumbrian rose veal neck, beetroot, girolles, miso

Herdwick lamb, wild nettle, pistachio, onion

Yorkshire grouse, braised borlotti beans, carrot

(£10 supplement)

Middle White suckling pig, bacon broth, agnolotti

Isle of Gigha halibut, artichoke, courgette, mint

Cornish sea bass, pine nut, sea vegetables, clams

DESSERT

Lemon, meringue, iced tea

Salted milk chocolate aero, honeycomb

Pear, smoked pecan, maple syrup

Pickled cherry, Marsala, almond

Dark chocolate, milk chocolate nougat, sesame

Banana, caramel, yuzu, rum

3 COURSES £85

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

PLEASE BE ADVISED GAME DISHES MAY CONTAIN SHOT

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

VEGETARIAN

STARTER

Slow cooked egg, celeriac, Coolea

'Carrot salad'

crispy potato, crème fraîche, chicory

MAIN

Potato gnocchi, artichoke, courgette, mint

Fennel, agnolotti, pickled girolles, truffle

DESSERT

Lemon, meringue, iced tea

Salted milk chocolate aero, honeycomb

Pear, smoked pecan, maple syrup

Pickled cherry, Marsala, almond

Dark chocolate, milk chocolate nougat, sesame

Banana, caramel, yuzu, rum

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