

Sample A La Carte Menu September 2025

Starters

Seabass tartare, oyster cream, green apple and shiso 29

Handpicked Devon Crab, Hass avocado, wasabi and finger lime 34

Pressed foie gras terrine, Mayatt plum, Sake and warm Japanese milk bread 42

Salad of Hubert Lacoste tomatoes, Puglian Burrata, white peach, smoked almonds and basil (V) 26

Cornish Lobster stuffed courgette blossom, Zerbinati melon, lardo di colonnata and N25 Kaluga caviar 44

Mains

Roast John Dory with Cornish mussels, coco beans, mussel rillette and English artichokes 54

Roast Scottish Cod, grelot onions, pot-caught cuttlefish, crisp potatoes and Alsace bacon 50

Roast saddle of dry aged Cumbrian Lamb, violet artichokes, ratte potato, shallot purée, new seasons garlic, tomatoes and olives 55

Young Yorkshire Grouse with creamed cabbage, Alsace bacon, croustillant of the leg, chanterelles and plum 69.50

Aged Gruyere and cep omelette with truffled cheese salad (V) 32

Special Main:

Roast Yorkshire grouse, creamed cabbage, Yellow Leg chanterelles, croustillant of the leg and Myatt plums 69

Mineral water £4.95 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Please be aware that Game dishes may contain shot.