

## Sample A la Carte Menu June 2026

### Starters

- Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
- Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
- Steamed White Asparagus, 15 Month Terre Basque Ham, Hazelnuts, Hollandaise Sauce 30
- Roast Orkney Scallop, Cuttlefish and Tomato Ragu, Aleppo Chilli and Amalfi Lemon 32
- Portwood Farm Asparagus Tart, Crispy Quail Egg, Wild Garlic & Buttermilk Sauce 27 (V)

### Special Starter

- Lobster Stuffed Courgette Blossom, Zerbinati Melon, Shellfish Sauce, Smoked Pork Fat & N25 Caviar 48

### Mains

- Steamed Wild Turbot, Hand Rolled Noodles, Japanese Mushrooms & Katsubushi 60
- Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes & Alsace Bacon 52
- Roast Maison Garat Chicken, Lobster Cannelloni, Stuffed Wing and Brown Butter Carrots 60
- Roast Saddle of Cumbrian Lamb, Artichokes, Provencal Ratatouille, Green Olives & Tomato 62
- Hand Cut Cavatelli, Pickled Wild Garlic, 22 Month Aged Parmesan & Black Truffle 50

### Special to share

- Belted Galloway Côte de Boeuf, Large Leaf Spinach, Turkish Morels, Cornus 'Chips' & Red Wine 120

### Side Dishes

- Creamed Potato with Cornish Lobster and Wild Garlic 18
- Portwood Farm Asparagus 15.50

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.