

Sample A La Carte Menu July 2026

Starters

- Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
- Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
- Provance Tomatoes, Ribblesdale Curd, Cherries & Basil 22
- Summer Vegetable Tart, Crispy Quail Egg & Garlic Buttermilk Sauce 23

Pasta

- Hand Cut Cavatelli, 22 Month Aged Parmesan & Black Truffle 48

Mains

- Steamed Wild Turbot, Japanese Mushrooms, Line Caught Squid and Katsuobushi Dashi 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

Main to Share

- Belted Galloway Côte de Boeuf with Cep Persillade, Galette Potato, Red Wine & Black Truffle 150

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.