

Sample A La Carte Menu August 2026

Starters

Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
Provence 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
Spaghetti of Cornish Lobster, Sarawak Pepper & Aleppo Chilli Butter 40

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 Basque Chicken, Langoustines, Scottish Girolles, Sweetcorn & Tarragon 62
Roast Saddle of Cumbrian Lamb, Artichokes, Provencal Ratatouille, Green Olives & Tomato 62

Main to Share

Belted Galloway Côte de Boeuf with Scottish Girolles, Crispy Potatoes, Spinach and Radicchio 140

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.