

Sample A La Carte

Starters

Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
Roast Isle of Tarbet Scallops, White Peach, Tomato & Basil Vierge 40
Provence Tomatoes, Ribblesdale Curd, Cherries & Basil (V) 22
Summer Vegetable Tart, Crispy Quail Egg & Garlic Buttermilk Sauce (V) 23

Pasta

Spaghetti of Cornish Lobster, N25 Caviar, Sarawak Pepper & Aleppo Chilli Butter 48
Hand Rolled Linguine 'Forestiere', 22 Month Parmesan & Capezzana Olive Oil 28

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 54
Roast Basque Chicken, Langoustines, Scottish Girolles, Sweetcorn & Tarragon 62
Roast Saddle of Cumbrian Lamb, Braised Shoulder Galette, Provencal Ratatouille, Green Olives & Tomato 62
Roast Yorkshire Grouse, Damson, La Garbure, Spaghetti Squash & Sourdough Bread 68

Main to Share

Belted Galloway Côte de Boeuf with Scottish Girolles, Crispy Potatoes, Spinach, Café de Paris Butter and Red Wine Sauce 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.