

Sample A La Carte Menu September 2026

Starters

Seabass Tartare, Oyster Cream, Green Apple & Shiso 32
Handpicked Devon Crab, Hass Avocado, Wasabi & Finger Lime 36
Cornish Blue Fin Tuna, Peach, Basil & Late Summer Tomato Vierge 40
Provence Tomatoes, Ribblesdale Curd, Cherries & Basil (V) 22
Late Summer Vegetable Tart, Crispy Quail's Eggs, Buttermilk & Horseradish 24

Pasta

Spaghetti of Cornish Lobster, N25 Caviar, Aleppo Pepper & Curry Leaf Butter 42

Mains

Cornish Monkfish, Creamed Potato, Leek, Chanterelles & Café De Paris Butter 58
Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes & Alsace Bacon 54
Roast Yorkshire Grouse, Damson, La Garbure of the Leg, Spaghetti Squash & Pickled Plums 68
Roast Basque Chicken, New Season Cepes, Langoustines, Sweetcorn & Tarragon 62
Roast Bresse Pigeon, Beetroot, Cherry, Foie Gras & Kampot Pepper 64

Main to Share

Belted Galloway Côte de Boeuf with Scottish Girolles, Truffle & Parmesan "Chips", Tarragon Mustard, Truffle Salad & Red Wine Sauce 145

Sides

Creamed Potato with Cornish Lobster & Café de Paris Butter 14
Large Leaf Spinach 8

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.