

MENU

STARTERS

Organic celeriac, Coolea, hazelnut, celeriac tea 10

Tarleton tomatoes, native lobster, garden shoots, rye cracker 20

Cured Isle of Mull scallop, Carlingford oyster, granny smith apple, dill 20

Farmbell Lake farm Hereford beef tartare, kohlrabi, shallot brioche 14

Roasted organic cabbage, Berkswell, confit chicken wings, chicken butter sauce 14

MAIN COURSES

Organic beetroot, grains, chard, pickled red onion 22

Newlyn monkfish with sweetcorn, chorizo, glazed mussels, langoustine sauce 34

Cornish plaice, courgette flower, lobster mousse, roe tartare sauce 32

Roasted Sladesdown farm Duck, crispy leg parcel, hildora beans, girolles,
pickled garden plums 34

Aynhoe Estate venison, golden beetroot, ragu, smoked bone marrow 32

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to the bill towards Sandy Park Café, our nominated charity.

SIDE DISHES

Heritage carrots with parsley pesto 5

Pink Fir potatoes, chive butter 5

DESSERTS

Oakchurch blackberries, toasted almonds, nougatine 9

Meadowsweet pannacotta with
Oakchurch raspberries 8

Peregrine peaches, lemon verbena,
meringue 9

Valrhona Namelaka, amaretto
milk ice cream, espresso 10

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 16

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LUNCH MENU

Three courses for £36 per person, available for lunch reservations, Thursday to Saturday.

STARTERS

Salad of native lobster, pickled cucumber,
garden radish

Chilled pea velouté, goats' cheese crostini

MAIN COURSE

Saddleback pork fillet, garden beetroot,
runner beans and grains

Organic beetroot, grains, chard, pickled red onion

DESSERTS

Victoria plum and ginger tart

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers (*£6 Supplement*)

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DINNER MENU

Three courses for £45 per person, available for dinner reservations, Wednesday and Thursday.

STARTER

Salad of native lobster, pickled cucumber,
garden radish

MAIN

Herdwick lamb, garden turnips, English peas and grains

DESSERT

Victoria plum and ginger tart

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SUNDAY LUNCH

Two courses for £46 or three courses £54, available for lunch reservations on Sundays.

STARTERS

Chilled pea velouté, goats' cheese crostini

Sladesdown farm duck liver parfait,
pickled garden plums, shallot brioche

Native lobster salad, pickled cucumber, garden radish

MAINS

Cornish plaice, courgette flower,
scallop mousse, roe tartare sauce

Pot roast shoulder of Herdwick lamb,
lamb fat potatoes, smoked onion puree, pickled red onion

Roasted 60 day aged Belted Galloway sirloin, watercress, horseradish purée,
Yorkshire pudding and gravy

DESSERTS

Victoria plum and ginger tart

Valrhona Namelaka,
milk ice cream, espresso

Artisan farmhouse cheese with chutney,
dried fruit loaf and cracker (£3 supplement)

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SUNDAY MENU

STARTERS

Tarleton tomatoes, garden shoots
and rye cracker 13

Cured Cornish mackerel, Carlingford oyster, granny smith apple, dill 16

Saddleback pig's head, savora mustard, pickled shallot, smoked Devon eel 15

MAINS

Roasted Cornish monkfish, girolles, sweetcorn purée, garden leeks 30

Line caught seabass with brown crab,
cured pork, confit fennel 38

Sladesdown farm duck, garden beetroot, runner beans and grains 28

DESSERTS

Peregrine peaches, lemon verbena,
meringue 9

Meadowsweet pannacotta,
Oakchurch farm raspberries 8

Artisan farmhouse cheese with chutney,
dried fruit loaf and crackers 16

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to the bill towards Sandy Park Café, our nominated charity.