

# A LA CARTE

## STARTERS

Spewood cheese tartlet,  
violet artichoke, smoked duck ham and walnut 18

West coast sea trout with rondo fennel,  
sea lettuce, fresh cream and dill 16

Cured Isle of Mull scallop,  
buttermilk, carrot, seabuckthorn 22

Cornish lobster and chicken wing,  
white asparagus and chorizo sauce 25

Gaisgill Row Farm blue grey beef tartare,  
with fresh horseradish, shallot, watercress and treacle crisp 16

## MAIN COURSE

Cornish monkfish roasted on the bone with bay shrimp,  
gem lettuce and brown butter sauce 34

Shetland wild turbot with sweetbell turnip,  
spinach and shore crab sauce 35

Saint-Sever guinea hen with girolles,  
ramson pesto, smoked potato sauce 37

Herdwick lamb rump with braised neck,  
crispy potato, whey onion and ewe's curd 35

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.

Belted Galloway short rib  
glazed with black garlic, shallot, hen of the woods and smoked marrow sauce 32

## SIDE DISHES

Salt baked golden beetroot, Cabernet Sauvignon dressing, rye crumb 5  
Crispy potato terrine, brown butter hollandaise 7

## DESSERT

Baked caramel custard and chocolate tart, with fresh cream and pear 12

Chamomile mousse with our honey,  
milk ice cream and mead 12

Tarleton strawberries, buttermilk custard, verbena curd and sponge 12

Prune and amaretto soufflé with  
almond ice cream 12

Artisan farmhouse cheese with chutney, bara brith and crackers 16

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