

A LA CARTE

STARTERS

Quail filled with wild mushrooms,
crispy leg, quinoa and wild garlic 22

Gaisgill Row Farm Blue Grey beef tartare,
barbequed salsify, oyster leaf, pommes soufflé 18

Cured Cornish red mullet with fennel, fermented
rhubarb and nasturtium 18

Isle of Mull scallop, salt baked white beetroot,
buttermilk and dill 23

Duck liver parfait, violet artichoke, walnut,
celery and toasted brioche 18

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.

MAIN COURSE

Roast Cornish monkfish with Jerusalem artichoke, crosnes, winter purslane,
kombu and mussel sauce 38

Butter poached turbot with rainbow carrots, brown shrimp,
citrus and suquet sauce 40

Belted Galloway short rib glazed
with black garlic, shallot, charred gem lettuce and smoked marrow sauce 38

Saint Sever guinea hen with asparagus,
morel mushroom, ramson and elderflower vinegar sauce 38

Sirloin of Blue Grey beef,
crispy potatoes and spinach,
béarnaise sauce and smoked marrow sauce 62

SIDE DISHES

Pablo beetroot with apple and Cabernet Sauvignon dressing,
rye crumb 5

Crispy potato terrine, brown butter hollandaise 7

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DESSERT

Forced Yorkshire rhubarb with ginger,
almond sponge, milk ice cream 12

Tarleton strawberry mille – feuille with apricot,
verbena and buttermilk custard 12

Valrhona chocolate Namelaka, chocolate muffins
and hazelnut ice-cream 12

Merchant cherry soufflé, with Heering syrup
and almond ice cream 12

Our selection of British and Irish
farmhouse cheese, poppy seed crackers,
bara brith, onion and port chutney