A LA CARTE

STARTERS

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

Gaisgill Row Farm Blue Grey beef tartare, kohlrabi, broad beans, nasturtium 18

Cured Cornish mackerel with fennel, garden radish and fermented rhubarb 18

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

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

MAIN COURSE

Roast Cornish monkfish and hen of the woods with cauliflower and mussel sauce 38

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

Suffolk lamb loin with garden courgettes, shoulder and ewes curd 42

Saint Sever guinea hen, crispy leg, girolles, ramson and elderflower vinegar sauce 38

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

SIDE DISHES

Cavolo nero with anchovy, lemon and garlic dressing 5

Crispy potato terrine, brown butter hollandaise 7

DESSERT

Blood peach with cream cheese ice cream, almond and raspberry 12

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

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

Merchant cherry souffle, with frangipane and almond ice cream 12

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