

## STARTERS

Quail filled with girolle mushrooms, crispy leg, sweetcorn and apricot 22

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

Cornish mackerel, salt baked white beetroot, buttermilk and dill 18

East coast lobster ravioli, peas, chorizo and shellfish sauce 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, lobster, citrus and suquet sauce 40

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

Banks blackberry mille – feuille with vanilla, 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