

A LA CARTE

STARTERS

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

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

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

East coast lobster ravioli, fermented cabbage,
black pepper salami and shellfish sauce 23

Duck liver parfait, pablo beetroot, blackberry
and red leaves 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 and hen of the woods with cauliflower and mussel sauce 38

Butter poached John Dory with sweetbell turnips, sunflower seed and brown shrimp 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

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DESSERT

Squash custard tart, clementine, crème fraiche and birch sap 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