# A LA CARTE

## **STARTERS**

Bleasdale Estate partridge, crushed jerusalem artichoke, mushroom and broth 21

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

#### MAIN COURSE

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

Butter poached turbot 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

Dorset Sika deer with celeriac, kales and plum 40

#### SIDE DISHES

Cavolo nero with anchovy, lemon and garlic dressing 5

Crispy potato terrine, brown butter hollandaise 7

### **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

Agen prune soufflè , Pedro Ximenez, caramelized jerusalem artichoke ice-cream 12

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