

A LA CARTE

STARTERS

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

Gaisgill Row Farm Blue Grey beef tartare,
salsify, mustard and oyster leaf 18

Duck liver parfait, pablo beetroot, blackberry and red leaves 18

Cornish Mackerel, saltbaked white beetroot, buttermilk and dill 18

Isle of Mull scallop and cured seabass with jalapeño, radish and cucumber 21

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, grains and mussel sauce 42

Butter poached turbot with sweetbell turnips, sunflower seed and brown shrimp 42

Belted Galloway short rib glazed with black garlic, shallot, charred gem lettuce, smoked bone marrow sauce 42

Sladesdown guinea hen, crispy leg,
ratte potato, morels and
elderflower vinegar sauce 40

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

SIDE DISHES

Butter crushed swede with black pepper 5

Crispy potato terrine, brown butter hollandaise 7

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DESSERT

Garden apple mille-feuille with buttermilk custard,
and whey caramel 12

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

Warm Valrhona chocolate tart with crème fraiche ice cream and Pedro Ximenez 12

Agen prune soufflé, amaretto, caramelized jerusalem artichoke ice cream 12

CHEESE

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

Three 15 | Five 20 | Seven 23