A LA CARTE

STARTERS

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

Hereford beef tartare, chorizo, lovage and celeriac 18

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

East coast lobster ravioli, peas and shellfish sauce 26

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

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, pomme puree, shallot, béarnaise sauce and smoked marrow sauce 62

SIDE DISHES

Cavolo nero with preserved lemon and garlic, sourdough crumb $\,\,5$

Crispy potato terrine, brown butter hollandaise 7

DESSERT

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

Champagne 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 soufflè, amaretto, caramelized jerusalem artichoke ice cream 12

CHEESE

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

Three $15 \mid \text{Five } 20 \mid \text{Seven } 23$