

STARTERS

Lindisfarne Oysters
shallot vinegar, half dozen
£18

Tranche of Loch Duart Salmon
lightly smoked, salad of apple and potato,
horseradish, cucumber ketchup
£14

Foie Gras
trompette mushroom, five spice,
plum preserve
£18

Watermelon and Tomato Salad
mozzarella, capers, tarragon dressing (v)
£12

Coronation Crab Salad
gem lettuce, mango, pickled lime
£18

Roast Squab Pigeon
black figs, fennel and rose slaw
£16

Seared Scallops
guanciale, basil, strawberry vinaigrette
£18

Chilled Courgette & Lemon Thyme Soup
confit gooseberries, walnuts (v)
£10

MAIN COURSE

Roast Cornish Cod
laverbread, pickled girolles, razor clams,
barbequed gem heart
£28

Vegetable Pithivier
aubergine caviar, Oglesfield cheese, leeks,
romesco sauce (v)
£22

Herdwick Lamb T-bone
crisp tongue, anchovies, summer cabbage
£34

Dover Sole
preserved lemon, capers & parsley
POA

Roast Chicken
mushroom stuffing, asparagus, wild garlic,
mushroom bisque
£24

CHARCOAL GRILL

Saddleback Pork Cutlet
apple jam, lardo, red apple
£24

10oz Ribeye
snails, garlic, bordelaise
£42

8oz Bavette
braised onions, dried tomatoes, rocket pesto
£22

30oz Cote de Boeuf
short rib parmentier, smoked bearnaise,
devilled bone marrow
£90 (for two)

Ribeye, smoked bearnaise, hash potato fries
8oz £35, 10oz £40, 14oz £45

SIDE DISHES

Green salad, olive,
fennel, avocado *£5*

Steamed Spinach,
raisins & pine nuts *£4*

Potato and Chive Puree *£5*