

Starters

Wild mushroom

Cordycep, parsley purée, pea, mushroom sabayon
£27.00

Dorset crab raviolo

Dashi "beurre blanc", braised fennel, Baerii caviar & trout roe
£33.00

Orkney scallops & sea bass ballotine

Oyster emulsion, crispy guanciale, kimchi dressing
£36.00

Landes white asparagus

Miso, yolk, aged parmesan, ox tongue
£30.00

Duck liver "calisson"

Loquat, pimms caramel, amaretto, baby corn
£28.00

Mains

Cornish cod

Courgette flower in escabeche, Taggiasca olive, mussel mouclade
£46.00

Saffron risotto

Sicilian prawns crudo, veal sweetbread, preserved lemon
£49.00

Herdwick lamb

Wild garlic fregola, Artichoke barigoule, caperberries
£51.00

Rabbit "porchetta"

Green asparagus, anchovy bagna cauda, morel, sauce cassoulet
£47.00

Hereford beef Châteaubriand

Girolle mushroom, Tropea onion, caviar dust
for two people £65.00pp

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements. Crab dishes may contain shell