

A L A C A R T E

STARTER

Cumbrian pork belly, spring carrot, rose, Ras el Hanout
Sharpe's Express 1900, girolles, Tunworth, truffle
Portland crab, cucumber, potato, caviar, mint
Cured salmon, langoustine, calamansi, shallot
Scallop, apple, verbena, roasted beef dressing
Glazed ox tongue, Dorset snail, sweetcorn, tarragon

MAIN

Goosnargh duck, mushroom, chickweed, cauliflower, cumin
Herdwick lamb, crispy breast, mint, pea
Cumbrian rose veal neck, Discovery apple, hispi cabbage
Dry aged Galloway fillet, oxtail & onion (£8 supplement)
Cornish brill, pickled egg, clams, rock samphire
Gigha halibut, shrimp, courgette, dill

SIDE

Pomme purée. truffle £10

CHEESE

From the trolley £15

DESSERT

Bergamot, meringue, iced tea
Strawberry, custard, tarragon
Toffee, peanut, milk chocolate nougat
Cake and ice cream, marmalade, toast
Chocolate, lemon, cream cheese
Banana, caramel, yuzu, rum

3 COURSES £85

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL