

A L A C A R T E

HOUSE SPECIAL CAVIAR

Oscietra Royal, 30 grams

Egg mousseline, cured salmon

£ 5 5 / £ 1 3 0

STARTER

Cumbrian pork belly, carrot, rose, Ras el Hanout

Sharpe's Express 1900, girolles, Tunworth, truffle

Portland crab, cucumber, coriander, chimichurri

Scallop, apple, verbena, roasted beef dressing

Glazed ox tongue, Dorset snail, sweetcorn, tarragon

Pheasant soup, parsnip, lardo, cep

MAIN

Goosnargh duck, mushroom, chickweed, cauliflower, cumin

Herdwick lamb, crispy breast, aubergine, sumac

Cumbrian rose veal neck, beetroot, liquorice, parsnip

Grouse, braised leg, black berry, truffle pain perdu (*£6 supplement*)

Isle of Gigha halibut, pickled egg, clams, rock samphire

Monkfish, laverbread, oat, Monk's beard

SIDE

Pomme purée, truffle £10

DESSERT

Bergamot, meringue, iced tea

Pear, sorrel, pain perdu, chestnut

Toffee, peanut, milk chocolate nougat

Cake and ice cream, marmalade, toast

Chocolate, lemon, cream cheese

Banana, caramel, yuzu, rum

3 COURSES £ 8 5

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