

# A L A C A R T E

## STARTER

Wood pigeon, celeriac, caraway, smoked bone marrow  
Sharpe's Express 1900, trompette, Tunworth, truffle  
Portland crab, preserved tomato, coriander, shrimp  
Scallop, apple, verbena, roasted beef dressing  
Glazed ox tongue, Dorset snail, cep, scurvy grass  
Pheasant soup, parsnip, lardo

## MAIN

Goosnargh duck, mushroom, fregola, cumin  
Herdwick lamb, crispy breast, chimichurri, cucumber  
Galloway beef fillet, beetroot, parsnip, sorrel (*£6 supplement*)  
Cumbrian rose veal neck, purple sprouting broccoli, winter savory  
Isle of Gigha halibut, pickled egg, clams, Monk's beard  
Cornish turbot, parsley, cauliflower, sea purslane

## SIDE

Beef fat potatoes, truffle £8

## DESSERT

Bergamot, meringue, iced tea  
Salted milk chocolate aero, sorrel, clementine  
Toffee, peanut, milk chocolate nougat  
Spiced macaroon cake, pear, mulled wine  
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