



## STARTERS

Yorkshire rose veal tonnato 15.50

½ Dozen Fowey oysters 21.50

Burrata, Provençal figs, hazelnuts & toast (v) 14.50

Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00

Warm smoked eel, beetroot, horseradish cream, watercress 14.50

Raw seasonal vegetables with pesto and Caesar dressing (v) 13.50

Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50

Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50  
Add a supplement of grilled chicken 5.00

## MAINS

Trofie pasta with basil pesto, aged parmesan & lemon (v) 21.50

Flame grilled mackerel, chargrilled fennel, bouillabaisse & saffron aioli 23.50

Roasted line caught Cornish cod with petit pois à la Francaise & Alsace bacon 27.50

Roast breast of chicken, sautéed girolles, garlic, pomme purée & sauce Vin Jaune 28.00

Celeriac risotto, pickled girolles, crispy shallots, rocket & shaved parmesan (v) 21.50

Braised lamb shoulder, pomme purée, roasted Jerusalem artichoke, trompette de la mort, mushroom purée & lamb jus 28.50

Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00

28-day aged 220g Hereford rib-eye steak 29.00

40-day aged Buccleuch Estate 800g côte de boeuf on the bone (for two) 75.00

## SIDES

Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50

Tenderstem broccoli (v) 6.50 • Roasted chorizo & jalapeno poutine 9.50

Mixed salad leaves & herbs (v) 4.00 Béarnaise sauce 3.00 • Peppercorn sauce 3.00