



## STARTERS

½ Dozen Fowey oysters 21.50

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

Jerusalem Artichoke velouté, roasted artichoke, black truffle oil & hazelnut praline (v) 13.50

Warm root vegetable salad, chorizo & juniper 13.50

Warm smoked eel, beetroot, horseradish cream, watercress 14.50

Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50  
Add a supplement of grilled chicken 4.00

Yorkshire rose veal tonnato 15.50

Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00

## MAINS

Pumpkin risotto, toasted seeds, parsley & shaved parmesan (v) 21.50

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

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

Roasted line caught Cornish cod with brandade, brassicas and anchovies 27.50

Roast chicken breast, heritage carrots, glazed potato fondant, girolles & chicken reduction 28.00

Braised lamb shoulder, pomme purée, roasted Jerusalem artichoke, chanterelle,  
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

Warm green beans (v) 5.00 • Mixed salad leaves (v) 4.00

Béarnaise sauce 3.00 • Peppercorn sauce 3.00