



STARTERS

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

Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
Celery, nuts, dairy, mustard, sulphur dioxide

Warm root vegetable salad, chorizo & juniper 13.50
Egg, gluten, sulphur dioxide

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

Devon smoked eel, beetroot and horseradish 14.00
Fish, dairy, sulphur dioxide

Chicken liver parfait, Sauterns poached quince and jam, sourdough 14.50
Dairy, gluten, sulphur dioxide

Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
Egg, gluten, fish, mustard, soya

MAINS

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

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

Roasted line caught Cornish cod with brandade, brassicas and anchovies 27.50
Fish, dairy, gluten, sulphur dioxide

Poached Hebridean halibut, celeriac fondant and purée, shiitake mushrooms, winter truffle beurre blanc 27.00
Dairy, fish, nuts, sulphur dioxide

Poached chicken breast, charred leek, purée, Alsace bacon, truffle emulsion and chicken reduction 27.00
Dairy, sulphur dioxide

Miso glazed lamb neck, carrot, pesto, lamb jus 27.00
Gluten

Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
Dairy, mustard, sulphur dioxide

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

SIDES

Chips 5.50 • Pomme purée (v) 5.50 (*Dairy*) Crushed potatoes (v) 5.50 (*Dairy*) • Warm green beans (v) 5.00
Mixed salad leaves (v) 4.00 (*Gluten, mustard, sulphur dioxide*)
• Béarnaise sauce 3.00 (*Egg, dairy*) • Peppercorn sauce 3.00 (*Dairy, sulphur dioxide*)