

Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan, sage & kombu crumb, chicken gravy	16.50
Pine smoked quail, 'English breakfast'	17.50
Raw Orkney sea scallop, pickled kohlrabi, nashi pear, black olive, jalapeño granité	18.50
Lincolnshire smoked eel & beetroot broth, buttermilk, horseradish, "jellied eel"	16.50
Paignton Harbour crab salad, apple, coriander, lemon purée, brown crab on toast	19.50
Gairloch langoustine, savoury seaweed custard, yuzu & caviar	21.00
Saddle of rabbit salad, braised leg, bitter leaves, beans & truffle dressing	17.00
"Fruits of the British sea" – oyster ice cream, Orkney sea scallop, pickled radish & jalapeño, potted Paignton Harbour crab & caviar, langoustine cocktail	50.00 For two

Mains

South Coast turbot, caramelised celeriac & chestnuts, trofie pasta, black truffle sauce	38.00
Roasted Cornish red mullet, poached Dover sole, Orkney sea scallop cooked in seaweed, bouillabaisse	38.00
Red pepper & almond crusted monkfish, Provençal vegetables, black olive tapenade soup	36.00
Cartmel Valley venison loin, Jerusalem artichoke, pear & chocolate	39.00
Roasted squab pigeon, mulled spiced beetroots, mead reduction, plum conserve	36.00
Cumbrian suckling pig, roasted chicory, braised red cabbage, pickled dates & black tea	34.50
Lake District lamb loin, braised neck, salt baked carrots, yuzu, charred lettuce, mustard	38.00
Whole roasted duck, braised celery, New Forest mushrooms, served with a salad of duck leg in Moroccan spices	79.00 For two
Lake District côte de bœuf, 'mac & cheese', roasted carrots, fine bean & foie gras salad, truffle, hazelnut	90.00 For two

All of our game are wild and may contain shot.

VAT included. A discretionary service charge of 12.5% will be added to your bill
For information relating to allergens within our food, please request to view our allergen matrix