Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan, sage & kombu crumb, chicken leg	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, buttermilk, beetroot reduction, & “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	28.50
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

Poached John Dory, Tokyo turnip, crab reduction	36.00
South Coast turbot, cauliflower & yoghurt purée, wild garlic, cockle dressing	38.00
Roasted Cornish red mullet, Orkney sea scallop cooked in seaweed butter, bouillabaisse	34.00
Roasted Lincolnshire rabbit, pancetta, asparagus, jacket potato, rabbit butter	35.00
Cumbrian suckling pig, roasted chicory,braised red cabbage, pickled date	34.50
Roasted squab pigeon, baked Roscoff onion, artichoke & morels	36.00
Lake District lamb, loin & braised shoulder hotpot, spiced tomato, mint sauce	38.00
Whole roasted Goosnargh 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