

Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan, sage & kombu crumb, chicken leg	16.50
Pressed Norfolk quail & duck liver, summer vegetables, Perigord truffle, braised quail taco	21.00
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
Cornish native lobster, savoury seaweed custard, yuzu & caviar	26.00
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, lobster cocktail	50.00 For two

Mains

Poached John Dory, Tokyo turnip, Paignton Harbour crab reduction, apple & olive oil mash	36.00
South Coast turbot, cauliflower & yoghurt purée, wild garlic, cockle dressing	38.00
Roasted Cornish sea bass, Orkney sea scallop, cooked in seaweed, bouillabaisse	34.00
Roasted Lincolnshire rabbit saddle & leg, Parma ham, summer beans, courgette, basil & preserved Amalfi lemon	36.00
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 ‘shepherds pie’, 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