

DINNER

APRIL / SPRING

STARTS

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter...6*

Asparagus Velouté
Peas, Poached Egg, Parmesan

Poached Chalk Stream Trout
Celeriac Remoulade, Watercress, Crispy Capers

Sliced Ox Tongue
Sauce Gribiche, Soda Bread Crisp

Roast Orkney Scallop....+16 supp
Bacon Jam, Fennel, Sea Herbs

MAINS

Potato Gnocchi
Roast Leek, Onion Puree, Salsa Verde, Kale, Aged Pecorino

Roast Pollock
Confit Celeriac, Cavolo Nero, Brown Shrimps

Cornish Crab Omelette
Spiced Brown Crab Butter, Shellfish Vinaigrette

Confit Duck Leg
Peas, Broadbeans, Champ

Hereford Beef Tournedos....+36 supp
Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |
Grilled Sprouting Broccoli and Almonds |
Sandy Carrots and Sunflower Seeds |

PUDDINGS

Vanilla Panna Cotta
Coffee Syrup, Blood Orange

Sicilian Lemon Tart
Crème Fraîche, Confit Lemon

Ice Creams & Sorbets
Vanilla, Guinness | Green Apple, Blood Orange

Selection of Three Cheeses....+12 supp
Celery, Grapes, Fruit Chutney, Crackers

Two Courses....44 Three Courses....48 Wine Pairing....50

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*