

DINNER

JUNE / SPRING

STARTS

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

English Asparagus

Poached St Ewe's Egg, Comté Cheese Mousse

Torched Cornish Mackerel

Piperade, Smoked Mayonnaise, Apple Marigold

Sliced Lamb Belly

Tempura Anchovies, Smoked Yoghurt, Caper Berries

Cornish Crab....+16 supp

Brown Crab Mayonnaise, Kohlrabi, Sea Herb, Soda Bread Crisp

MAINS

Potato Gnocchi

Smoked Aubergine, Tomato, Feta, Preserved Lemon

Roast Pollock

Peas, Smoked Eel, Roe Butter Sauce

Confit Duck Leg

Tomato & Garlic Braised Courgettes, Fennel, Aioli

Hereford Beef Tournedos....+36 supp

Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |

Grilled Piattono Beans & Almonds | Sandy Carrots & Sunflower Seeds|

PUDDINGS

Lemon Posset

Strawberry, Shortbread

Floating Island

Vanilla Custard, Hazelnut Praline

Ice Creams & Sorbets

Vanilla, Guinness | Strawberry, Apricot

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 your server before placing your order. We cannot guarantee the total absence of allergens from any dish. Detailed allergen information for our dishes is available on request.



*Game may include Lead Shot.
A discretionary and optional service charge of 15% will be added to your bill. All prices are VAT inclusive.*