

DINNER

JUNE / SUMMER

STARTS

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

Tomato Gazpacho
Courgette Cream, Soda Bread Crisp

Torched Cornish Mackerel
Piperade, Smoked Mayonnaise, Apple Marigold

Hereford Beef Tartare
Oyster Cream, Shallots

Veal Sweetbread....+16 supp
Scottish Langoustine, Peas, Monksbeard, Soda Bread Crumb

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 Piattonne Beans & Almonds | Sandy Carrots & Sunflower Seeds|

PUDDINGS

Chocolate Delice
Popcorn Ice Cream, Salted Caramel

Floating Island
Vanilla Custard, Hazelnut Praline

Ice Creams & Sorbets
Vanilla, Guinness | Melon, 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.