

DINNER

MARCH | SPRING

STARTS

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

Celeriac Velouté
Apple, Walnuts, Pickled Wild Garlic

Poached Chalk Stream Trout
Celeriac Remoulade, Watercress, Crispy Capers

Hereford Beef Tartare
Oyster Cream, Shallots

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

MAINS

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

Grilled Gurnard
Roast Celeriac, Cavolo Nero, Brown Shrimps

Confit Duck Leg
Green Lentil Fricassee, Kalettes

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

SIDES....8 each

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

PUDDINGS

Treacle Tart
Crème Fraîche, Confit Lemon

Vanilla Panna Cotta
Coffee Syrup, Blood Orange

Ice Creams & Sorbets
Vanilla, Pistachio | Green Apple, Pear

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

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

*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.*