

DINNER

OCTOBER / AUTUMN

STARTS

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

Celeriac Velouté
Chanterelle Mushrooms, Lovage Pesto, Apple

Sliced Ox Tongue
Gribiche, Pickled Shallot, Lamb's Lettuce

Confit Chalk Stream Trout
Vegetable Escabeche, Shellfish Rouille

Poached Native Lobster.... +16 supp
Roast Onion Squash, Lobster Bisque, Sea Aster

MAINS

Potato Gnocchi
Spinach, Watercress, Slow Roast Tomatoes, Belper Knolle

Cornish Pollock
Coco Beans, Wild Mussels, Fennel

Slow Cooked Ox Cheek
Buttered Mash, Kale, Salsa Verde

Whole Yorkshire Grouse.... 36 supp
*Scottish Girolles, Sweetcorn Salsa, Hazelnut, Pickled Cherries,
Game Chips*

SIDES

Sautéed Wild Mushrooms ...12
Crisp Pomme Anna | Buttered Mash | Creamed Spinach | Green Salad |
Buttered Salsify | Sandy Carrots & Sunflower Seeds8 each

PUDDINGS

Chocolate Marquise
Candied Kumquat, Crème Fraiche

Buttermilk Panna Cotta
Poached Plums, Shortbread

Ice Creams & Sorbets
Vanilla, Guinness | Peach, Fragola Grape

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.*