

A LA CARTE

SAMPLE

SETTLE IN

Homemade Bread....6

*A Selection from the Bentley's Bakery with
Lincolnshire Poacher Hand Patted Butter*

Crispy Green Olives....8

Ricotta Cheese

Iberico Bellota....40g / 28

Last Season's Pickled Quince, Soda Bread Crackers

Rossmore Native Oysters....1pc - 7.50 / 6pc - 45

Pickled Seaweed & Ginger Ponzu

Oscietra Caviar....30g / 125

Blinis, Crème Fraiche, Boiled Egg

Pig's Head Crubeens....6

Piccalilli Ketchup

STARTERS

Butter Poached Native Lobster....38

Shellfish Bisque, Tarragon Cream

Cornish Crab....30

Brown Crab Emulsion, Kohlrabi, Sea Herbs

**add 10g of Oscietra Caviar.... +30 supp*

Chicken Liver and Foie Gras Terrine....28

Fruit Chutney, Brioche

Grilled Cornish Octopus....28

Charred Aubergine & Pepper, Pig's Trotter, Rouille

Hereford Beef Tartare....26

Oyster Cream, Shallots

Scottish Woodpigeon Pie....30

*Apricot & Pecan Stuffing, Foie Gras, Nectarine,
Carrot Purée*

Hand Dived Orkney Scallop....32

Bacon Jam, Charred Fennel, Sea Herbs

Sheep's Cheese Tart....22

Onion Jam, Black Fig, Courgette, Hazelnut & Basil Pesto



MAINS

Cornish Day Boat Turbot....54

*Smoked Bone Marrow Agnolotti, Jerusalem Artichoke,
Pickled Mushrooms*

Wild Sea Bass....46

*Cornish Squid, Onion Squash, Potato & Saffron Puree,
Red Wine Dressing*

Whipped Ricotta Tortelloni....36

Artichoke, Datterini Tomatoes, Aged Pecorino

Daphne's Welsh Lamb Cutlets....49

Grilled Belly & Kidney, Kalibos, Fennel, Pistachio, Coco Beans

Loin of Venison....48

Fondant Roscoff Onion, Hazelnut, Lovage Pesto, Candied Kumquats

Hereford Beef Tournedos....68

Foie Gras, Mushroom, Nasturtium, Salsa Verde

Scottish Partridge....39

Braised Kale, Parsnip, Vin Jaune Pickled Pears, Game Toast

Young Grouse....70

Whole Roast Grouse, Ceps, Sweetcorn, Cobnuts, Pickled Cherries

FROM THE TROLLEY

Salt Aged Beef Wellington for Two....80pp

Pomme Purée, Wild Mushrooms, Black Truffle, Red Wine

Peter Hannan's Côte de Boeuf for Two....60pp

Bearnaise, Creamed Spinach, Salsa Verde

SIDES8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |
Autumn Brassicas and Salsa Verde | Sandy Carrots and Sunflower Seeds

TRUFFLE

Add Wiltshire Black Truffle....10

Add Istrian White Truffle....35



*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.*

TASTING MENU

SAMPLE

Cornish Crab

Brown Crab Emulsion, Kohlrabi, Sea Herbs



Grilled Foie Gras

*Toasted Brioche, Nectarine, Carrot Purée,
Candied Pecan*



Smoked Bone Marrow Agnolotti

Corn, Datterini Tomatoes, Aged Pecorino



Grilled Cornish Octopus

Charred Aubergine & Pepper, Pig's Trotter, Rouille



Roast Venison Loin

*Fondant Roscoff Onion, Nut Crumble, Lovage
Pesto, Candied Kumquats*



Coll de Dama Black Figs

Lemon Thyme Cream, Honeycomb, Red Wine & Port

