



MAY

**A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter** £4

S T A R T E R S

Salt Baked Heritage Beetroot £19
Goat's Curd, Hazelnuts, Aged Balsamic

Spiced Hereford Antrim Beef Tartare £21.50
Oyster Cream, Nori, Carlingford Tempura

Ravioli of Native Scottish Lobster £27
Vadouvan, Lobster Bisque

Salad of Devon Crab £28
Brown Crab, Alphonso Mango, Avocado, Lime

Sautéed Foie Gras £28.50
Blood Orange, Endive, Preserved Walnut

Hand Dived Orkney Scallop £29.50
White Asparagus, Vin Jaune

M A I N C O U R S E S

Hay Roasted Celeriac £32
Hen of The Woods, Pickled Dulse, Perigord Truffle

Anjou Pigeon £42
Garam Masala, Hispi Cabbage, Dates

Wild Monkfish Kyiv £42
Cauliflower, Wild Garlic, Roasted Bone Sauce

Rack of Daphne's Welsh Lamb £48
Green Asparagus, Stuffed Morel, Crispy Sweetbread

Wild Sea Bass and Oscietra Caviar £52
Loire Valley White Asparagus, Dillisk, Yuzu Sake, Miso

Peter's Salt Aged Côte de Boeuf for Two £60PP
Roasted Onion, Mushroom Ketchup, Brioche

S E A S O N A L S I D E S

**Pommes Anna, La Ratte Mash, Heritage Kale
Sandy Carrots, Purple Sprouting Broccoli** £7 each

*For food allergies and intolerances please alert your server. Game may contain lead shot
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*