



JUNE

**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 £21.5
Oyster Cream, Nori, Carlingford Tempura

Smoked Shetland Mussels £26
Cods Roe, Fennel, Dill

Ravioli of Native Scottish Lobster £27
Vadouvan, Lobster Bisque

Foie Gras Torchon £30
Peach, Sicilian Pistachio Brioche

Hand Dived XL Orkney Scallop £32.50
Confit Chicken Wing, Apple, Licorice, Summer Truffle

M A I N C O U R S E S

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

Day Boat Cornish Monkfish £44
Italian Courgettes, Scallop, Brown Shrimp, Elderflower Hollandaise

Anjou Pigeon £45.50
Garam Masala, Hispi Cabbage, Medjool Dates

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

Wild Turbot and Oscietra Caviar £54
Pomme Soufflé, Dill, Scraps, Warm Tartar Sauce

Peter's Salt Aged Côte de Boeuf for Two £65PP
Sautéed Foie Gras, Scottish Girolles, Smoked Bone Marrow Béarnaise

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

Pommes Anna, La Ratte Mash, Fine Beans
Heritage Carrots, Purple Sprouting Broccoli £7 each

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