



JULY

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

Manjimup Winter Black Truffle £20 SUPP

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

Ravioli of Native Scottish Lobster £27
Vadouvan, Lobster Bisque

Terrine of Pigs Head and Foie Gras £30
Peach, Sicilian Pistachio, Brioche

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

M A I N C O U R S E S

Clarence Court Duck Egg £32
Cauliflower Mushroom, Peas, Broad Beans, Summer Truffle

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

Rack of Daphne's Welsh Lamb £48
Mauve Aubergine, Smoked Tomato, Offal Kebab

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

Peter's Salt Aged Fillet of Hereford Beef £58
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.*