



TO START



2017 Chablis, Bernard Defaix, France (375ml) 28

The Italian Imposter 10

Sacred English spiced vermouth,

Sacred rosechip cup, tonic, grapefruit IPA

JARS TO SHARE



Salt cod brandade, N'Duja, radicchio

Smoked hummus, spiced aubergine

Celeriac, Arlington white yolk, truffle

(All jars at 6.5)

STARTERS

Buckleuch shoulder fillet, egg jam, Japanese radish, chive oil, nasturtium 14

La Latteria Surrey milk ricotta, pea, mint, Iberico shoulder ham, black olive & parmesan 12.5

Smoked Lincolnshire eel, salt & vinegar Jersey royals, cashew nut cream, rock samphire 14.5

Raw mushroom salad, cep purée on toast, pickled girolles, onion marmalade, ewe's milk ricotta 12.5

Lyme Bay scallop ceviche, smoked avocado, raw artichoke, sunflower seeds, horseradish 14.5

MAIN COURSES

Roasted Cornish turbot, cep, pearl barley, Lardo di Colonnata, chipirones, mushroom tea 33

Beetroot cured côte de porc, roasted broccoli, spelt, pancetta, lardo, persillade 28.5

Roasted rabbit loin, confit leg, pancetta, white chicory & orange, rosti, shallot & Apple8 vinegar 29

Roasted Cornish cod loin, wild cabbage & hazelnut pesto, mussel chowder, charlotte potato & confit shallot 29

Slow cooked rump of salt marsh lamb, olive oil mash, pickled turnips, sauce Niçoise 32

Roasted Cornish hake, aubergine & tamarind, young onion, vadouvan, lemon, caper & bonemarrow butter 29

45 day aged, Buckleuch côte de boeuf, duck fat chips, Monterosa beef tomato, shallot, oregano, for two 86

Add truffle, supplement +12

STEAKS



40 day aged, Native Cumbrian rump 26

60 day aged, Native Cumbrian Black Angus rib-eye 36

COOKED OVER CHARCOAL, SERVED WITH MIXED LEAF SALAD, DUCK FAT CHIPS AND BÉARNAISE OR PEPPERCORN SAUCE

WHILST EATING



Sprouting & tenderstem broccoli, anchovy, chilli 6.5

Triple cooked duck fat chips 5.5

Truffle dressed green beans 6

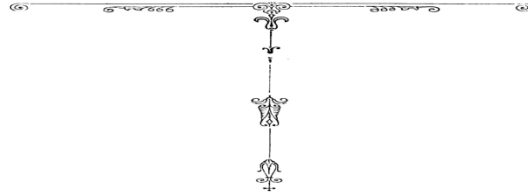
Macaroni & cheese, mousserons,
shaved mushroom 9.5

Please ask a member of staff if you would like to see our vegetarian menu

Discretionary service charge of 12.5%

Please ask a member of management for further information on ingredients in our food which contain allergens

BRITISH GROWN SEASONAL PRODUCE



RIB-EYE	CUMBRIA	296 MILES
PORK	CUMBRIA	296 MILES
LAMB	CUMBRIA	296 MILES
OXTAIL	CUMBRIA	296 MILES
SCALLOP	DORSET	125 MILES
HAKE	SOUTH COAST	79 MILES
COD	CORNWALL	256 MILES
CLAM	CORNWALL	256 MILES
COCKLE	ISLE OF BARRA	596 MILES
TURBOT	CORNWALL	256 MILES
EEL	LINCOLNSHIRE	142 MILES
MUSSELS	CORNWALL	256 MILES
CHEDDAR	SOMERSET	113 MILES
CREAM	LANCASHIRE	245 MILES
SOUR CREAM	LANCASHIRE	245 MILES
BUTTERMILK	BUCKINGHAMSHIRE	45 MILES
RICOTTA	SURREY	35 MILES
HERITAGE ROYAL LEGBAR EGG	BERKSHIRE	48 MILES
APPLES	KENT	42 MILES
TOMATOES	ISLE OF WIGHT	90 MILES
POTATOES	SUFFOLK	103 MILES
BROCCOLI	WORCESTERSHIRE	97 MILES
HERBS	THIRSK	231 MILES
HONEY	DORSE	125 MILES
MIXED LEAVES	LANCASHIRE	245 MILES
CELERIAC	HEREFORDSHIRE	155 MILES
SEAWEED	CORNWALL	279 MILES
PINK FIR POTATOES	NORTHUMBERLAND	342 MILES

