



TO START

2015 Crémant de Alsace, Brut Nature,
Beucher, France 9

The Italian Imposter 10
*Sacred English spiced vermouth,
Sacred rosechip cup, tonic, grapefruit IPA*

JARS TO SHARE

Salt cod brandade, N'Duja, radicchio
Fish, Dairy, Gluten
Smoked hummus, spiced aubergine
Gluten, Sesame
Celeriac, Arlington white yolk, truffle
Egg, Mustard, Gluten, Celery
(All jars at 6.5)

STARTERS

Bucclench shoulder fillet, egg jam, Japanese radish, chive oil, nasturtium 14
Egg, Gluten, Soya, Mustard, Sesame
La Latteria Surrey milk ricotta, pea, mint, Iberico shoulder ham, black olive & parmesan 12.5
Dairy
Smoked Lincolnshire eel, salt & vinegar Yukon golds, cashew nut cream, rock samphire 14.5
Sulphur, Fish, Nut, Dairy
Roasted foie gras, sesame vegetables, salted kombu kelp, pickled ginger, bonito dashi 16
Sesame, Gluten, Fish, Dairy, Soya
Raw mushroom salad, cep purée on toast, pickled girolles, onion marmalade, ewe's milk ricotta 12.5
Dairy, Gluten, Sesame, Mustard
Lyme Bay scallop ceviche, smoked avocado, raw artichoke, sunflower seeds, horseradish 14.5
Shellfish, Sulphur, Dairy

MAIN COURSES

Roasted Cornish turbot, cep, pearl barley, Lardo di Colonnata, chipirones, mushroom tea 33
Gluten, Shellfish, Dairy, Celery, Sulphur
Beetroot cured côte de porc, roasted broccoli, spelt, pancetta, lardo, persillade 28.5
Gluten, Dairy, Celery, Sulphur
Roasted rabbit loin, confit leg, Parma ham, white chicory & orange, rosti, shallot & Apple8 vinegar 29
Sulphur, Dairy, Celery
Roasted Cornish cod loin, wild cabbage & hazelnut pesto, mussel chowder, charlotte potato & confit shallot 29
Nut, Shellfish, Mustard, Fish, Dairy, Celery
Slow cooked rump of salt marsh lamb, olive oil mash, pickled turnips, sauce Niçoise 32
Fish, Sulphur, Dairy, Celery, Sulphur
Roasted Cornish hake, aubergine & tamarind, young onion, vadouvan, lemon, caper & bonemarrow butter 29
Fish, Dairy, Mustard
45 day aged, Bucclench côte de boeuf, duck fat chips, Monterosa beef tomato, shallot, oregano, for two 86
Soya, Gluten, (Dairy – sauces), Celery

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
Soya, gluten, (Dairy – sauces)

WHILST EATING

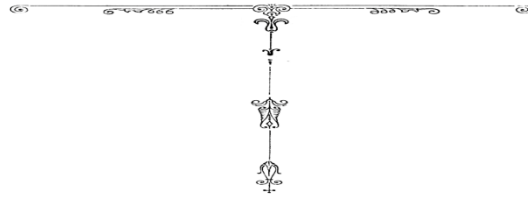
Sprouting & tenderstem broccoli, anchovy, chilli 6.5
Fish, Dairy
Triple cooked duck fat chips 5.5

Truffle dressed green beans 6
Dairy, sulphur
Macaroni & cheese, mousserons,
shaved mushroom 9.5
Dairy, Gluten, Egg

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	DORSET	125 MILES
MIXED LEAVES	LANCASHIRE	245 MILES
CELERIAC	HEREFORDSHIRE	155 MILES
SEAWEED	CORNWALL	279 MILES
PINK FIR POTATOES	NORTHUMBERLAND	342 MILES

