

TO START



2013 Gusbourne, 'Estate Brut Reserve', England 14

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 7)

STARTERS

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

Truffled Heritage Breeds Royal Legbar egg, salt baked parsley root, Langres, Iberico shoulder, autumn truffle 15

Smoked Lincolnshire eel, salt & vinegar Yukon golds, cashew nut cream, rock samphire 14.5

Roasted foie gras, sesame vegetables, salted kombu kelp, pickled ginger, bonito dashi 16

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 monkfish, chicken & kombu glaze, Parma ham, 5 spiced swede, split pea 32

Slow cooked venison loin, chestnut mushroom butterscotch, pear, chervil root, venison salami 34

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

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

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

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

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

Add black autumn truffle, supplement +12

STEAKS



40 day aged, Native Cumbrian rump 27

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 6

Butter crushed Heritage carrot & swede 6

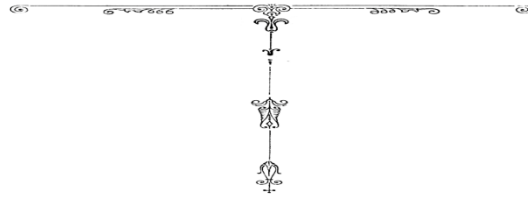
Macaroni & cheese, shaved mushroom 9.5

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
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

