



TO START



Gusbourne 'Estate Brut Reserve' England 2013 14
The Italian Imposter 10
Sacred English spiced vermouth,
Sacred rosechip cup, tonic, grapefruit IPA

JARS TO SHARE



Confit duck leg rilette, mango, coriander
Smoked hummus, spiced aubergine
Celeriac, Arlington white yolk, truffle
(All jars at 6.5)

STARTERS

St Austell bay mussels, celeriac & sour cream veloute, Granny Smith apple, mussel crisp, wild mint oil 12.5
Line caught Atlantic octopus, charcoal mayonnaise, sea herbs, Padron pepper, Pink Fir potato, green sauce 13.5
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, horseradish 14.5
Truffled Heritage Breeds Royal Legbar egg, Iberico de Bellota, Jerusalem artichoke, Langres, truffle 14

MAIN COURSES

Roasted Cornish turbot, cep, pearl barley, Lardo di Colonnata, chipirones, mushroom tea 33
Black treacle cured côte de porc, roasted broccoli, spelt, pancetta, lardo, persillade 28.5
Slow cooked Cornish venison saddle, five spice & honey swede, candied walnut, red cabbage 34
Slow cooked Rump of Salt Marsh lamb, olive oil mash, pickled turnips, sauce Niçoise 30
Roasted Cornish hake, turmeric, Provence asparagus, braised oxtail, morels, pea oil 29
Roasted Cornish cod loin, wild garlic & pistachio pesto, cockle & clam chowder, Cipollini onion 29
45 day aged, Cumbrian Hereford côte de boeuf, duck fat chips, fine bean, shallot & truffle, for two 86
Add truffle, supplement +12

STEAKS



40 day aged, Native Cumbrian rump 24.5

60 day aged, Native Cumbrian Black Angus rib-eye 35.5

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

WHILST EATING



Purple sprouting & tenderstem, anchovy, chilli 6.5
Triple cooked duck fat chips 5.5

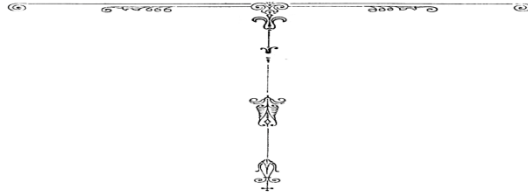
Truffle dressed green beans 6.
Macaroni & cheese, chanterelles,
shaved mushroom 9.5

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 FROM CUMBRIA	296 MILES
PORK FROM CUMBRIA	296 MILES
LAMB FROM CUMBRIA	296 MILES
VENISON FROM CORNWALL	256 MILES
SCALLOP FROM LYME BAY	155 MILES
HAKE FROM SOUTH COAST	79 MILES
COD FROM CORNWALL	256 MILES
CLAM FROM CORNWALL	256 MILES
COCKLE FROM ISLE OF BARRA	596 MILES
TURBOT FROM CORNWALL	256 MILES
MUSSELS FROM CORNWALL	271 MILES
CHEDDAR FROM SOMERSET	113 MILES
HERITAGE ROYAL LEGBAR EGG FROM BERKSHIRE	48 MILES
CREAM FROM GRASSINGTON	233 MILES
SOUR CREAM FROM LANCASHIRE	245 MILES
BUTTERMILK FROM BUCKINGHAMSHIRE	45 MILES
APPLES FROM KENT	42 MILES
POTATOES FROM SUFFOLK	103 MILES
BROCCOLI FROM WORCESTERSHIRE	97 MILES
HERBS FROM THIRSK	231 MILES
HONEY FROM DORSET	125 MILES
MIXED LEAVES FROM LANCASHIRE	245 MILES
CELERIAC FROM HEREFORDSHIRE	155 MILES
SEAWEED FROM CORNWALL	279 MILES
PINK FIR POTATOES FROM NORTHUMBERLAND	342 MILES

