

## TO START



Gusbourne 'Estate Brut Reserve' England '13 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

Raw Buccleuch shoulder fillet, egg jam, Japanese radish, chive oil, nasturtium 14  
Truffled Heritage Breeds Royal Legbar egg, salt baked Jerusalem artichoke, Langres, Iberico ham, autumn truffle 15  
Home cured & smoked Scottish salmon, miso & truffle crème fraiche, Bok choi, pickle cucumber, black truffle 15  
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

Slow cooked venison loin, chestnut mushroom butterscotch, pear, chervil root, venison salami 34  
Roasted Isle of Gigha halibut, chicken & kombu glaze, Parma ham, 5 spiced swede, split pea 33  
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, hen of the woods, variegated kale & crispy oxtail, for two 86  
Add black autumn truffle, supplement +12

## STEAKS



40 day aged, Native Cumbrian rump 27  
50 day aged, Buccleuch Estate sirloin 35

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

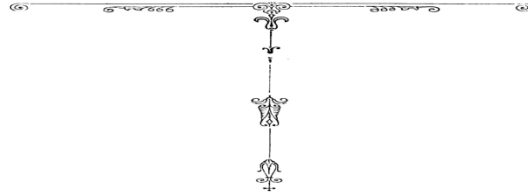
Butter crushed Heritage carrot & swede 6  
Macaroni & cheese, pangritata 9.5

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



BEEF	CUMBRIA	296 MILES
PORK	CUMBRIA	296 MILES
LAMB	CUMBRIA	296 MILES
VENISON	CORNWALL	256 MILES
SCALLOP	DORSET	125 MILES
HAKE	SOUTH COAST	79 MILES
COD	CORNWALL	256 MILES
TURBOT	CORNWALL	256 MILES
SALMON	NORTH UIST	676 MILES
MUSSELS	CORNWALL	256 MILES
BROWN SHRIMP	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
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
CARROTS	LINCOLNSHIRE	142 MILES

