



## COCKTAILS

### WHISKEY FOR BREAKFAST

Slane whiskey, rum, orange,  
toast & marmalade, almond,  
citrus, egg white

### G&T

Ford's gin, fig liquor,  
citrus tonic



## Starters

Citrus cured Chalk stream trout tartare,  
smoked avocado puree, radish, dill

Parsley root veloute, crispy hen's egg, pancetta,  
spring greens



## Mains

Braised Buccleuch Estate beef cheek, horseradish mash,  
onion marmalade, heritage carrots,  
bone marrow sourdough crumbs

Roasted Cornish cod fillet, brown shrimps, chicken & herb sauce,  
baby leek, broccoli, lemon purée

Macaroni & cheese, Montgomery cheddar, parmesan,  
roasted Hen of the woods mushrooms, pangritata

40 day aged, Asian spice glazed Cumbrian rump steak,  
cooked over charcoal,  
served with mixed leaf salad, duck fat chips,  
béarnaise or peppercorn sauce  
(+5 supplement)

Add black autumn truffle, supplement +12



3 courses 26.5 (without cocktail)

3 courses 33.5 (with cocktail)

Discretionary service charge of 12.5%

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

## BRITISH AND EUROPEAN CHEESES



Cheese selection,  
served with spiced pear and golden raisin chutney  
(+5 supplement / +10 extra course)

Goat: *Driftwood*

Soft & Semi-hard: *Camembert, Morbier, Ogleshield*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Baronet, Mont D'Or, Burwash Beer*

Blue: *Beauvale, Cornish Blue, Queso de Valdeon*

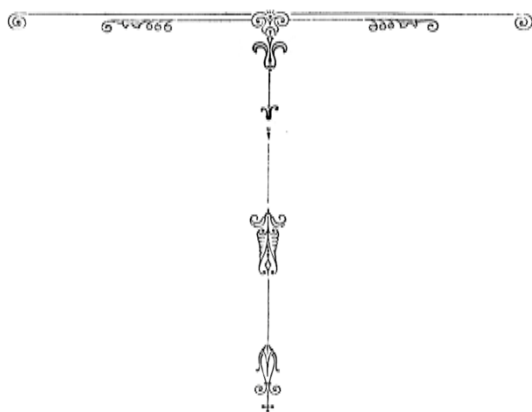
## DESSERTS



Vanilla rice pudding, quince jam, crystallized almond,  
vanilla ice cream

Pineapple carpaccio, spiced lime & ginger syrup,  
coconut sorbet

Selection of ice creams & sorbets



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