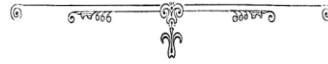




TO START



Château de Berne, 'Esprit', IGP de Méditerranée, France '18 9.5

Iced tea 12

*RANGPUR GIN, AMONTILLADO, PEDRO XIMINEZ, FINO SHERRY,
CITRUS OILS, DARJEELING, EARL GREY, MALIC*

STARTERS

Raw Buccleuch shoulder fillet, egg jam, Japanese radish, wild garlic oil, nasturtium 14

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

Devon crab, brown crab mayonnaise, rye toast, sour cream, chive flowers, almond gazpacho 14.5

Truffled Heritage Breeds Royal Legbar egg, salt baked Jerusalem artichoke, Langres, Iberico ham, spring truffle 16

Sea salt cured Cornish monkfish, dry Isle of Wight tomato, La Latteria ricotta, samphire, tomato water, garlic oil 15

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

Charcoal grilled Cornish turbot, cep, pearl barley, chipirones, asparagus, mushroom tea 34

Charred Cumbrian côte de porc, farro & apple salad, mustard jelly, pied de bleu 27

Roasted Isle of Gigha halibut, confit duck, Lyonnaise onion, Japanese aubergine, foie gras butter, salted almonds 33

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

Roasted cornfed Goosnargh duck, apricot, golden beetroot, salsa verde, Umbrian lentils 34

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, Isle of Wight winter black tomato salad & crispy oxtail, for two 86

Add black spring truffle, supplement +10

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



BBQ Heritage tomato salad 6

Triple cooked duck fat chips 6

Macaroni & cheese, pangritata 9.5

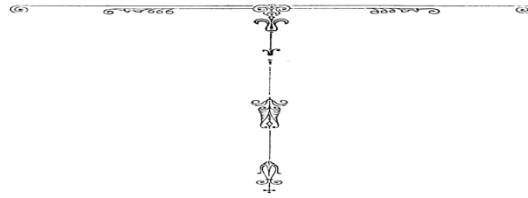
Sprouting & tenderstem broccoli,
anchovy, chilli 6.5

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
DUCK	LANCASHIRE	230 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
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
TOMATO	ISLE OF WIGHT	89 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
TURNIP	NORFOLK	104 MILES
SEAWEED	CORNWALL	279 MILES
ASPARAGUS	HEREFORDSHIRE	140 MILES
CARROTS	LINCOLNSHIRE	142 MILES

