



Cocktails

Cocktail of the day

G&T

Margarita

Bombay Sapphire gin,
rosé champagne reduction,
hibiscus, Fevertree tonic

2016 Grillo 'Terre Siciliane', Casano, Italy (500ml)

2015 Tempranillo 'Candidato 3', Spain (500ml)



Starters

Cured & smoked Scottish salmon, Pink fir potato, caviar oil,
creme fraiche, potato liquid

Salt baked heritage beetroot, ginger, honey & soy, sheep milk ricotta,
red chard, sesame oil



Mains

Roasted Cornish cod, black cabbage & hazelnut pesto,
crisp potato, spiced aubergine

Confit belly of Cumbrian Saddleback, celeriac & apple puree,
braised puy lentils, sea purslane

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

25 day aged Aynhoe Park venison,
cooked over charcoal, served with mixed leaf salad, duck fat chips,
béarnaise or peppercorn sauce
(+7 supplement)

Add black truffle, supplement +15



2 courses 22

3 courses 28

3 courses 36 (with cocktail)

3 courses 38 (with wine carafe for two to share)

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: *Dorstone, Golden Cross*

Soft & Semi-hard: *Alex, Vacherin*

Hard: *Isle of Mull Cheddar, Cornish Yarg, San Andrea*

Washed: *Taleggio di Val Brembana, Pont l'Eveque*

Blue: *Colston Bassett Stilton, Beauvale, Cashel Blue*

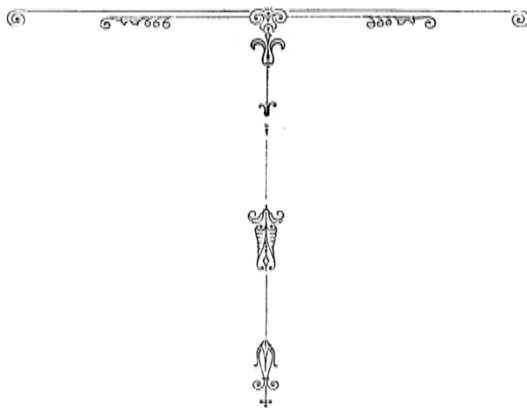
Desserts



'Tiramisu' chocolate nemesis, Vin Santo ice cream,
mascarpone, amaretti biscuit

Lemon curd & rhubarb tart, vanilla yoghurt
black pepper meringue

Selection of ice creams & sorbets



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