

# CHEF'S MENU

Potato gnocchi, courgette, pickled girolles,  
Winchester cheese, Sorrel beurre blanc £22



Roast Orkney scallop, crispy kale, smoked cod roe, beef  
and bone marrow vinaigrette £28

Dorset brown crab mousse, claw, peanut satay, coriander, lime, fennel £26

Crispy sweetbread, veal tartare, black garlic, chicken liver parfait £24

Roast native lobster, radicchio and radish salad, English wasabi £35

Ricotta mousse, pine nut, tomato, lemon, basil £18



Marinated tuna, yuzu, truffle, bouillabaisse, sardine £28

Sicilian wild prawns, saffron pickle, squid ink, kohlrabi £32

Green salad, marinated heritage tomatoes, burrata, basil,  
aged balsamic £22



Caramelised celeriac broth, slow cooked egg yolk, cep, truffle £22



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Herdwick lamb rack, confit breast, beetroot, parsley pesto £39

Goosnargh duck, blackcurrant, sweetcorn, runner beans £38

New season roast grouse, white bean, red cabbage, fig £42

Dry aged Galloway beef fillet, glazed onion, cep £46

Agnolotti, Jerusalem artichoke, burrata, pickled trompette £24



Scottish halibut, chicken butter, sea vegetables, pickled radish £40

Roast Cornish cod, octopus, lovage, fennel, matelote sauce £38

*Oscietra caviar supplement 10g £48*

## THE CLASSICS - For two

Lake District ribeye, beef fat potatoes, Bordelaise sauce £92

Cured pork rack, baked pear, braised jowl, mustard and mint greens £76

Beef fat potatoes,  
truffle sour cream £8

Burrata, Verdemanda  
olive oil £8

Roasted hispi cabbage,  
ranch dressing £8

## C H E E S E

Selection of British and European cheeses from our cheese trolley, served with homemade bread and crackers, truffled honey, seasonal salad and Melfort garden gooseberry and plum compote

Please choose from a selection of

3 cheeses £15

5 cheeses £19

7 cheeses £23



## D E S S E R T

Coffee, mascarpone, Bourbon, meringue, pickled cherry, cardamom fudge £20

Salted milk chocolate aero, honeycomb, kumquat, citrus sherbet £18

Poached and pickled plum, toasted almond, tonka bean £20

Milk chocolate nougat, toffee, peanut, lemon crème fraîche £22

Gâteau Opéra, passion fruit, almond granola, vanilla £22

Banana mousse, dulce de leche, dark rum and lime baba, yuzu £18

Brown butter caramel macarons £6

