

*From the counter:
Hot broth*

Dips & crackers

Cold cuts & tracklements

Davenport, Limney Estate, East Sussex, UK, 2014

Malted sour with beef butter

Your menu:

Raw Orkney scallop with dill pickle, peppers & cucumber

Furmint, Dobogó, Tokaj, Hungary 2016

Tater 'ash of aged Cumbrian sirloin with mushroom catsup

Pinot Noir, Minimus, Willamette Valley, Oregon 2016

Smoked Gigha halibut, cockle, corn & potato chowder

Grafenreben, Bott Geyl, Alsace, France 2016

Cumbrian red deer with pickled pear, bacon & mushrooms

San Vicente, Señorido De San Vicente, Rioja, Spain 2015

Toasted St James, armagnac prunes, walnut & honey

Rivesaltes Ambré, Domaine Fontanel, France 2008

Baked apple 'cake' with crispy pastry & cold custard

Semillon, Nelson Estate, Paarl, South Africa 2014

Afters

Coffee with chocolates

£200

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

