

From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements

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

£99

MATCHING WINES

6 glasses £75

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.

