



To Start



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

Nyetimber Rosé, Sussex, England MV 16

Starters

- Dressed Devon crab on rye, brown crab mayonnaise, onion squash soup, chilli, crab oil, toasted pumpkin seeds 14.5
Cumbrian Angus thick flank tartare, truffle egg jam, Japanese radish, chive oil, nasturtium 14
Sea salt cured Cornish monkfish, compressed Tokyo turnip, Granny Smith, salty fingers, smoked buttermilk & apple 15
Roasted foie gras, sesame dressed vegetable salad, salted kombu kelp, pickled ginger, bonito dashi 16
Scottish scallop ceviche, smoked avocado, raw artichoke, sunflower seeds, horseradish 14.5
Mushroom salad, cep purée on toast, pickled girolles, onion marmalade, ewe's milk ricotta 12.5

Main Courses

- Cornish hake, garlic & cauliflower, young squid, rabbit bolognese, wild treviso 29
Roast rump of Cumbrian lamb, salt-baked Heritage carrot, yoghurt, cumin oil 32
Josper grilled Cumbrian côte de porc, English farro & apple, grain mustard, pickled girolles 27
Roasted Isle of Gigha halibut, confit duck, Lyonnaise onion, Japanese aubergine, foie gras butter, salted almonds 33
Slow cooked Cornish venison loin, spiced red cabbage, salsify, olive oil mash, candied walnuts 34
Roasted Cornish day boat brill, cep, pearl barley, chipirones, charred baby leek, mushroom tea 34
45 day aged, Buccleuch côte de boeuf, duck fat chips, Isle of Wight black tomato salad & crispy oxtail, for two 86
Add black Autumn truffle, supplement +12

Steaks



50 day aged, Native Cumbrian sirloin 35

40 day aged, Native Cumbrian ribeye 37

Cooked over charcoal, served with mixed leaf salad, duck fat chips and béarnaise or peppercorn sauce

Whilst Eating



Roasted cavolo nero, garlic, almond 5.5

Macaroni & cheese, pangritata 9.5

Triple cooked duck fat chips 6

Sprouting & tenderstem broccoli,
anchovy, chilli 6.5

Mixed herb & leaf salad 4.5

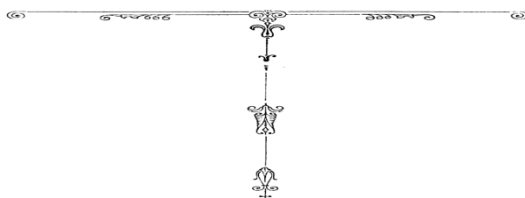
Please ask a member of staff if you would like to see our vegetarian menu

£1 donation to JDRF Research will be added to your bill.

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
Venison	Cornwall	256 miles
Duck	Lancashire	230 miles
Mallard	Dumfries	340 miles
Scallop	Scotland	382 miles
Hake	South Coast	79 miles
Cod	Cornwall	256 miles
Brill	Cornwall	256 miles
Crab	Dorset	125 miles
Monkfish	Cornwall	256 miles
Halibut	Isle Of Gigha	532 miles
Trout	Hampshire	69 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
Cabbage	Suffolk	103 miles
Herbs	Thirsk	231 miles
Honey	Dorset	125 miles
Mixed leaves	Lancashire	245 miles
Seaweed	Cornwall	279 miles
Carrots	Lincolnshire	142 miles
Nasturtium	Norfolk	106 miles
Beetroot	Hampshire	69 miles

