



A la Carte Menu

SAMPLE ONLY

- Starters

- SCALLOP

○ £18.00

Orkney scallop, plantain, peanuts, curried aioli

- CRAB

○ £16.00

Devon crab, lasagna, smoked Baerii caviar, crab velouté

- TARTARE

○ £16.00

Fillet tartare, Cornish salt, pickled radish, yuzu mayo, mushroom powder

- LAMB

○ £12.00

Braised Burghley lamb neck, whisky sauce, radish & pea shoot salad

- TART

○ £10.00

Red radicchio, shimeji mushroom, pine nuts, Brillat Savarin

- Main Course

- HALIBUT

○ £26.00

Isle of Gigha halibut, ox cheek tortellini, smoked aubergine

- BASS

○ £29.00

Pan fried bass, buckwheat, Scottish mussels, kohlrabi, chicken sauce

- DUCK

○ £25.00

Creedy Carver duck breast, baby gem, baked muli & honey lavender

- FALLOW DEER

○ £27.00



Deene Park venison loin, suya spice yam, turnips, bacon

- DUO OF BEEF

- **£34.00**

Braised Jacob's Ladder, beef fillet, Pomme Anna, cavalo nero, onion puree, jus

- A bit on the side

- TRUFFLED CAULIFLOWER CHEESE

- **£4.50**

- CREAMY MASH POTATOES

- **£4.50**

- HISPI CABBAGE

- **£4.50**

Please inform us in advance about any allergies or dietary requirements. VAT included, a discretionary service charge of 10% will be added to your bill.

We aim to deliver fresh and locally sourced products , therefore please be understanding if certain items are not available.