

A LA CARTE

STARTERS

Bleasdale Estate red legged partridge,
caramelized Jerusalem artichoke and mushroom broth 21

Gaisgill Row Farm Blue Grey beef tartare,
kohlrabi and nasturtium 18

Cornish mackerel, cured and grilled,
salt baked white beetroot, buttermilk, dill 17

Cured Isle of Mull scallop, carrot,
sea buckthorn and chard 24

Pablo beetroot tartlet, smoked duck ham, elderberry and red leaves 18

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to the bill towards Sandy Park Café, our nominated charity.

MAIN COURSE

Roast Cornish monkfish and hen of the woods with cauliflower, grains and mussel sauce 38

Butter poached turbot with courgette,
sea greens and shellfish sauce 40

Belted Galloway short rib glazed
with black garlic, shallot, charred gem lettuce and smoked marrow sauce 36

Saint Sever guinea hen breast and leg, potato, onion, stuffed leek and chanterelles 36

Roast Aynhoe Park fallow deer with damson and beetroot, pear and celeriac 38

Sirloin of Blue Grey beef,
crispy potatoes and spinach,
béarnaise and smoked marrow sauce 62

SIDE DISHES

Red Russian kale with ham fat cream
and crispy shallots 5

Crispy potato terrine, brown butter hollandaise 7

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DESSERT

Scarisbrick blackberries, valrhona chocolate,
malt and oxalis 12

Garden apple mille-feuille with buttermilk custard and cider caramel 12

Autumn bliss raspberry tart,
with meadowsweet mousse and sweet cheese ice cream 12

Prune and amaretto soufflé with
almond ice cream 12

Our selection of British and Irish
farmhouse cheese, poppy seed crackers,
bara brith, onion and port chutney