

Starters

Charred Cornish Mackerel
Forced Yorkshire rhubarb, compressed alexanders, Douglas fir
(292 kcal)
22.00

Wye Valley Asparagus Tartlet
Stichelton, salad of fine herbs
(314 kcal)
20.00

Saddleback Pork Belly Lardons
St. Ewe Rich Yolk, black pudding, Summer truffle
(421 kcal)
22.00

Barbecued Scottish Langoustine
New season peas, lemongrass, English wasabi
(207 kcal)
27.00

Dorset Crab Crumpet
Oat, brown crab hollandaise
(254 kcal)
22.00

Chilled Soup of Jersey Royals
Lovage, salt and vinegar crisps
(423 kcal)
20.00

Add Exmoor Caviar £15

Adults need around 2000 Kcal a day. All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Mains

Roast Herdwick Lamb Cannon
Cockle popcorn, Laverbread (636 kcal)
41.00

Cumbrian Jersey Beef & Porthilly Oyster
Roast sirloin, purple sprouting broccoli, mignonette (687 kcal)
40.00

Poached Cornish Cod Loin
Fondant onions, baby gem, lardo (320 kcal)
32.00

Confit Chalk Stream Trout
Granny Smith apple, charred cucumber, Hambledon sauce (395 kcal)
35.00

Stuffed Globe Artichoke
Wild garlic velouté, sunflower seeds, barley (297 kcal)
29.00

Glazed Guinea Fowl Breast
Green asparagus, stuffed morels, chicken velouté (524 kcal)
35.00

Sides

Spicy spring greens £8
Fine beans, almond and yoghurt £8
Pomme Anna, roast garlic aioli £8
Red oak leaf and anchovies £8

Adults need around 2000 Kcal a day. All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.