

Starters

Cornish Sardine

Whipped cod's roe, radish, puffed tapioca
(340 kcal)
18.00

Orkney Hand Dived Scallop

English sweetcorn, potato dumplings, tarragon
(315 kcal)
24.00

Pan Fried Veal Sweetbread

Green peppercorns, fermented cabbage, sorrel
(453 kcal)
22.00

Jerusalem Artichoke Royale

Pickled girolles, chestnut, artichoke crisp
(368 kcal)
16.00

Winter Game Broth

Guinea fowl tortellini, smoked onions, trompette
(436 kcal)
22.00

Add Wiltshire truffle

£25

Smoked Cumbrian Duck Breast

Celeriac remoulade, bitter leaves, grape molasses
(440 kcal)
20.00

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

Tamworth Pork Belly

Braised cheek, damson, roasted beetroot (627 kcal)
38.00

Lion's Mane Mushrooms

Pine nut risotto, pickled alliums (297 kcal)
32.00

Poached Cornish Cod

Squid spaghetti, pink fir, Lapsang (540 kcal)
37.00

Crisp Red Mullet

Red pepper, pine nuts, pickled carrot (645 kcal)
35.00

Roast Sirloin of Jersey Beef

Red onion tartlet, pickled pear, walnut (670 kcal)
42.00

Cotswold Venison Loin

Violina pumpkin, fresh chestnuts, elderberry sauce (689 kcal)
40.00

Add Wiltshire truffle

£25

Sides

Roast Brussels sprouts, chestnut, thyme £8

Fine beans, calmond, yoghurt £8

Pomme Anna £8

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