

# DINNER

JUNE 2025

## STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter....6*

Gazpacho  
*Courgette Cream, Soda Crisp*

Grilled John Dory  
*Buttermilk, Horseradish, Roast Peppers, Apple*

Hereford Beef Tartare  
*Oyster Cream, Shallots*

Roast Orkney Scallop... **+16 supp**  
*Bacon Jam, Charred Fennel, Monk's Beard*

*Sides: Crisp Pomme Anna, Mashed Potato, Creamed Spinach,  
Spring Vegetables and Salsa Verde, Green Salad....8 EACH*

## MAIN

Potato Gnocchi  
*Roast Leek, Spring Vegetables Fricassee, Aged Pecorino*

Grilled Pollock  
*Crushed New Potatoes, Courgette Salad, Roe Butter Sauce*

Smoked Eel Omelette  
*Spinach, Bacon, Café de Paris Butter*

Slow Cooked Daphne's Lamb  
*Grilled Hispi Cabbage, Preserved Lemon, Borlotti Beans*

Irish Herford Beef Tournedos Rossini... **+36 supp**  
*Brioche, Foie Gras, Truffle & Madeira Sauce*

## DESSERTS

Floating Island  
*Vanilla Custard, Candied Almonds*

Lemon Tart  
*Crème Fraîche, Candied Lemon Peel*

A Selection of Sorbets  
*Cherry & Vanilla, Blood Peach, Green Apple*

Colston Bassett Stilton... **+8 supp**  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....**44** Three Courses....**48** Wine Pairing....**38**

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*