

## SNACKS

Warm venison bun	6ea
Tuna tartare on rice	6ea
Tête de Moine & onion tart	6ea
King oyster mushroom tempura	6ea

## FROM THE RAW BAR

Achill Oysters £4.5 ea / £26 for 6 / £52 for 12  
Tabasco, lemon & mignonette dressing

Cornish bluefin tuna 'otora' 38  
Tomato dashi vinegar

Umai Modern caviar 30g - 90  
Traditionally garnished 50g - 155

N25 Kaluga Hybrid caviar 125g - 600  
Traditionally garnished

## STARTERS

Made this morning burrata 19  
Pickled winter tomatoes & Oil of life

Pheasant, pork & venison terrine 26  
Pear & saffron

Roasted Orkney scallops 29  
Jerusalem artichoke & kumquat

Carpaccio of English Wagyu "Harry's Bar" 29  
Hot mustard, Old Winchester & beef fat chips

## SALADS &amp; VEGETABLES

Bibb lettuce salad 16  
Shallots & chardonnay vinaigrette

Winter leaves & roots 18  
Sunflower seeds, yeast & maple dressing

Shrub Farm beetroots 21  
Williams pear, walnuts & Ragstone cheese

Cauliflower steak 22  
Yeast & grenobloise

Grilled kalibos cabbage 22  
Cranberries & mint

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A £5 cover charge per person applies.

A discretionary service charge of 15% will be added to the total bill. All our prices are inclusive of VAT.

## WINTER SPECIAL

Risotto of Acquerello aged Carnaroli rice 'cacio e pepe' 75  
Champagne, aged parmesan & Alba white truffle

## PASTA

Spelt & chestnut risotto 26  
Confit yolk & foraged mushroom

Potato gnocchi 36  
Black winter truffle & aged parmesan

Lapin à la moutarde lasagne 28  
Agen prunes, bacon & pickled carrots

## SEA

Grilled butterflied Cornish seabream 34  
Tardivo & clementine

Seared Cornish bluefin tuna 'Bourguignon' 48  
Girolles, bacon & red wine vinaigrette

Roast tranche of Cornish halibut to share 80  
Vin Jaune butter, vanilla & sea herbs

## LAND

Herb-fed flat iron chicken 28  
Chilli, garlic & lemon

Aynhoe Park Estate venison 44  
Beetroot & liquorice

Steak-frites 34  
'Au poivre'

220g Belted Galloway fillet steak 68

1kg Grain-fed Lake District T-bone to share 150

Add a sauce  
Bone marrow, béarnaise, peppercorn, Café de Paris butter & chimichurri

Sauce Périgourdine 12

## SIDES

Creamed potatoes 8

Dovetale fries 8

Onion rings, mushroom salt 8

Grilled baby parsnips, yeast butter & buckwheat 8

Grilled brussels, Iberico ham, maple & pecans 8