

Sample Menu August 2025

Canapés:

Aged Comté gougères £1.95 each

Salted Marcona almonds £5.00

Nocellara Olives £5.00

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce

Glazed pork cheek with fresh borlotti beans, sautéed chorizo, datterini and pistou

Burrata with crushed peas and broad beans, Australian black truffle, toasted hazelnuts and Coppa ham

Home smoked mackerel rilette with Jersey Royal potatoes, sauce ravigotte, crisp chicken skin and Iberico tomato

Gazpacho Andaluz with Nocellara olive salsa Genovese, piquillo peppers, fresh almonds and croutons

Halibut ceviche with prawn tempura, avocado purée, coriander, cucumber and sesame seeds

Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise

Roast Newlyn cod with mussels mouclade, girolles, grilled corn, shaved fennel, croutons and gremolata

Roast Gressingham duck breast and confit leg with rainbow chard, English cherries, beetroot and Roscoff onion

Chargrilled Cornish monkfish with miso aubergine, chili, squid, coriander, shiso, spring onion, puffed rice and furikake

Sautéed gnocchi with girolles, cauliflower mushroom, violet artichoke, tropea onion, wild garlic pesto and pecorino

Young Yorkshire grouse with damsons, pâté, watercress, potato galette and bread sauce (+£15.00) (may contain shot)

Roast guinea fowl breast with fresh Coco de Paimpol, baby violet artichoke, courgette and romesco

Sides: Triple cooked chips and Béarnaise 6.00

Cheese (+£8.50 instead of dessert) (or £20 as an extra course)

Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans

Buttermilk panna cotta with English strawberries, strawberry sorbet, pistachio cake and candied lemon zest

White chocolate mousse with apricots, lemon curd, joconde and tonka bean

Passion fruit sorbet with coconut tuile and freshly baked madeleines

Kesar mango financier with coconut ice cream and lime zest

Honeycomb ice cream with chocolate tuile

Crème brûlée

Prix Fixe:

Lunch (Monday-Saturday): £53 for three courses, £45 for two courses, £38.50 for one course.

Dinner (Monday-Saturday): £81 for three courses, £66 for two courses, £49.50 for one course.

Sunday Lunch & Dinner: £59 for three courses, £49 for two courses, £44 for one course.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.



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