

### TO START



Nyetimber Rose, Sussex, MV 15

The Italian Imposter 9

*SACRED ENGLISH SPICED VERMOUTH,*

*SACRED ROSECHIP CUP, TONIC, GRAPEFRUIT IPA*

### JARS TO SHARE



Confit duck leg rilette, mango, coriander

Smoked hummus, spiced aubergine

Celeriac, Arlington white yolk, truffle

*(All jars at 6.5)*

### STARTERS

Roasted foie gras, autumn vegetables, kombu kelp, pickled ginger, dashi 16

Line caught Atlantic octopus, charcoal mayonnaise, sea herbs, Padron pepper, Pink Fir potato, green sauce 13.5

Lyme Bay scallop ceviche, smoked avocado, raw artichoke, horseradish 14.5

Mushrooms & toast, cep purée, pickled girolles, roast Portobello, onion marmalade, ewe's milk ricotta 12.5

Truffled Arlington White egg, Iberico de Bellota, Jerusalem artichoke, Maida Vale, dandelion, autumn truffle 13.5

Roast South Coast Mackerel, charcoal baked Bramley apple, cider pickle, wood sorrel 12.5

### MAIN COURSES

Black treacle cured côte de porc, salt baked white carrot, parsley root, cima di rapa, spiced nut granola 28.5

Apple wood smoked hake, Hazelden's Charlotte potato, Brittany cream, seaweed butter, caviar 30

Roasted Goosnargh duck, cavolo nero, brambles, confit potato, bay salt 32

Coriander seed roasted turbot, green sauce, white asparagus, fennel salad, crispy Jersey oyster 32

Roasted Cornish cod loin, polonaise, apple & turnip in miso, cauliflower, mizuna 28

Slow cooked Rump of Salt Marsh lamb, olive oil mash, pickled turnips, sauce Niçoise 30

45 day aged, Cumbrian Hereford côte de boeuf, duck fat chips, fine bean, shallot & truffle, for two 86

Add autumn truffle, supplement +12.5

### STEAKS



40 day aged, Native Cumbrian rump 24.5

60 day aged, Native Cumbrian Black Angus rib-eye 35.5

COOKED OVER CHARCOAL, SERVED WITH MIXED LEAF SALAD, DUCK FAT CHIPS AND BÉARNAISE OR PEPPERCORN SAUCE

### WHILST EATING



Tenderstem broccoli, chilli, almond 5.5

Triple cooked duck fat chips 5.5

Truffled green beans 9.5

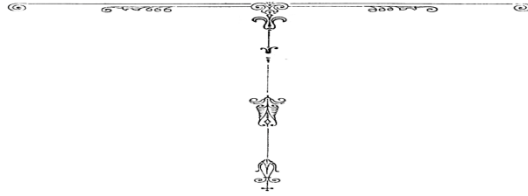
Macaroni & cheese, chantarelles,  
shaved mushroom 9.5

Please ask a member of staff if you would like to see our vegetarian menu

Discretionary service charge of 12.5%

Please ask a member of management for further information on ingredients in our food which contain allergens

# BRITISH GROWN SEASONAL PRODUCE



PARTRIDGE FROM ROXBURGHSHIRE	347 MILES
RIB-EYE FROM CUMBRIA	296 MILES
PORK FROM CUMBRIA	296 MILES
LAMB FROM CUMBRIA	296 MILES
DUCK FROM LANCASHIRE	236 MILES
SCALLOP FROM LYME BAY	155 MILES
HAKE FROM SOUTH COAST	79 MILES
COD FROM CORNWALL	256 MILES
OYSTER FROM JERSEY	233 MILES
TURBOT FROM CORNWALL	256 MILES
CHEDDAR FROM SOMERSET	113 MILES
ARLINGTON WHITE EGGS FROM GLOUCESTERSHIRE	87 MILES
CREAM FROM GRASSINGTON	233 MILES
SOUR CREAM FROM LANCASHIRE	245 MILES
BUTTERMILK FROM BUCKINGHAMSHIRE	45 MILES
APPLES FROM KENT	42 MILES
POTATOES FROM CORNWALL	256 MILES
BROCCOLI FROM WORCESTERSHIRE	97 MILES
HERBS FROM THIRSK	231 MILES
HONEY FROM DORSET	125 MILES
MIXED LEAVES FROM LANCASHIRE	245 MILES
CELERIAC FROM HEREFORDSHIRE	155 MILES
RASPBERRIES FROM KENT	42 MILES
BRAMBLES FROM KENT	42 MILES

