

CAVIAR

Italian caviar from Parco Ittico Paradiso, served with blinis, crème fraîche, chives

Bioluga Baerii 30g 60 50g 90

STARTERS

Devon crab, nashi pear, pickled mooli, ponzu, dill oil, celery & samphire foam	24
Roasted Orkney scallop, confit red pepper, barbecued corn, yuzu, roe butter sauce	22
Rabbit ballontine, braised mushrooms, English peas, rabbit vinaigrette	18
Dexter beef tartare, shimeji, miso mayonnaise, salt & vinegar crouton	19
Native lobster salad, white onion puree, pickled kohlrabi, apple & lime, vanilla vinaigrette	42

PASTA

Wild garlic risotto, aged parmesan, first press olive oil	18
King prawn and lobster raviolo, smoked hay butter, courgette and basil, shellfish bisque	20

MAINS

Line caught Sea bass, roasted salsify, sea herbs, warm roe and cedrat beurre blanc	40
Newlyn halibut, Pertuis asparagus, braised morels, lemon gel, wild garlic veloute	42
Herdwick lamb saddle & belly, cime di rapa, white asparagus, sorrel, green olive, tulip	42
Merryfield farm duck, broad beans, heritage carrots, grelot onion, Madeira sauce	38
Roasted Guinea fowl, herb & brioche stuffing, leek vinaigrette, Jersey royals, braised leg wonton	36

JOSPER GRILL

Dry-aged Lake District rib-eye	42
Dry-aged Hereford fillet	49
Dry-aged Lake District sirloin	38
Native breed côte de bœuf (for 2)	95

All steaks are served with triple cooked chips, salad, béarnaise & peppercorn sauce

SIDES

Mixed leaf salad, truffle dressing	5	Broccoli	6
Olive oil mash	6	Triple cooked chips	7
Green bean salad, truffle and hazelnuts	10		