



## NIBBLES 4.5

Sourdough bread & salted butter / Giarrffa olives / Home-roasted mixed nuts

Marinated Orkney scallops, chargrilled sweet peppers, apple Marigold 18

Aged beef & caramelised onion soup, Gruyère toast 12

Baked Ruby beetrots, wild blueberries, aged balsamic, goat's curd *V/VG on request* 9

Cured Cornish seabass, lime & chilli dressing, sweet potato, coriander 14

Dry-aged beef tartare, charcoal dressing, smoked egg yolk, mushroom ketchup, straw potatoes 13

Chargrilled Jerusalem artichokes, pear, artichoke crisps, autumn truffle cream *V/VG on request* 9

---

Baked Cornish turbot, roasted garlic, potato purée, mushroom cream, verbena 31

Grilled pork belly "Char Siu", coco beans, Savoy cabbage, pork & spring onion broth 24

Creamed tomato fregola, grilled aubergine caviar, pine nuts, basil *V/VG on request* 19

Steamed fillet of sea bream, Charlotte potato, Tarama, preserved lemon 23

Braised rabbit leg, Cumbrian pancetta, wild mushroom stew 25

Dry-aged 8oz Beef fillet, confit potato, black cabbage, autumn truffle, bone marrow jus 34

## SIDES 4.5

Extra fine green beans / Minted Charlotte potatoes / French fries

Yellow endive, Yorkshire blue & walnuts salad

---

Baked Mirabelle plums, plum & chamomile sorbet, almond crumble *VG* 7

Fig bakewell tart, fig leaf ice cream 8

Caramelised "Eggy bread", malted barley ice cream 8

Cheese selection, onion chutney, seeded crackers 12

## SET MENU 2 courses 25 / 3 courses 30

*(Available 12pm to 6.30pm Tue – Fri)*

Aged beef & caramelised onion soup, Gruyère toast

Baked Ruby beetrots, wild bilberries, aged balsamic, goat's curd *V/VG on request*

Dry-aged beef tartare, charcoal dressing, smoked egg yolk, mushroom ketchup, straw potatoes

---

Creamed tomato fregola, grilled aubergine caviar, pine nuts, basil *V/VG on request*

Steamed fillet of sea bream, Charlotte potato, tarama, preserved lemon

Braised rabbit leg, Cumbrian pancetta, wild mushroom stew

---

Baked cherry plums, plum & chamomile sorbet, almond crumble *VG*

Caramelised "Eggy bread", malted barley ice cream

Cheese selection, onion chutney, seeded cracker *£4 supplement!*

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present. (VG) -suitable for vegan requirements / (V)- suitable for vegetarian requirements.

12.5% discretionary service charge will be added to your bill. Prices include VAT.