
Cold and Caviar

Oyster Gin & Tonic	£5
Cucumber, Succulents, Elderflower	
Venison carpaccio	£7
Salsify, Egg Yolk Jam, Aged Cheddar	
Cured mackerel	£5
Fish Bone Vinegar, Apple, Kohlrabi	
Lobster roll	£10
Celery, Lobster Fat Crepe, Tabasco *Add Caviar £12	
Sea Urchin galette	£9
Brioche, Mustard Seed, Pear, *Add Caviar £12	
Jerusalem artichoke custard	£6
Elderberries, Brussels sprout, Turnip	

SALADS

Crab salad	£9
Crab Brain Dressing, Little Gems, Dill	
Sweet potato darphin	£7
Sheep's milk, Brassicas, Alliums	
Ridicchio	£6
Stone Fruit, Sunflower, Mint	
Beetroot	£7
Smoked Eel, Blood orange, Dandelion	

Bread and Broth

Duck neck consommé	£7
Fenugreek, Lavender, Malted Barley	
Smoked cauliflower	£7
Lentil, Farro, Five Grain Rye	

Vegetables

Hen of the woods mushroom	£9
Duck Confit, Miso Cured Egg Yolk, Lovage	
Broccoli	£7
Lardo, Yeast, Fennel Pollen	
Roasted carrots	£7
Black Garlic, Watercress, Chicken Skin	
Winter squash	£6
Oats, Puffed Rice, Pine Nut, *Add Truffle £12	

Fish and Meat to Share

Herdwick lamb dry aged for 30 Days	£45
Fried Rib, Loin, Date Molasses	
Whole roasted dover sole	£45
Shiso Salsa Verde, Broth of Citrus and Radish	
Roasted pumpkin	£35
Smoked Prune, Buckwheat, Cider	

Mains

Poached cod	£19
Nasturtium, Black Lime Curry, Buttermilk	
Pine smoked quail	£22
Honey, Quince, Endive	
Smoked cabbage	£17
Brown Butter Egg Yolk, Chanterelle, Burnt Bread and Almond	

Cheese

Fellstone	£7
Fig, Damson Jam, Honeycomb	
Tunworth to share	£18
Sultana, Walnut, Rosemary	

Frozen + various toppings

£8 each

Salted caramel
Toasted vanilla
Blackberry cedar sorbet
Chocolate hazelnut

Desserts

Plantain	£10
Bourbon, Dulche De Leche, Thai Spices	
Grapefruit & apple Pavlova	£7
Olive Oil, Yogurt, Vadouvan	
Coconut	£7
Pineapple, Szechuan, Sweet Woodruff	
Chocolate	£7
Toffee Pudding, Cranberry, Chestnut	

