

A LA CARTE MENU

STARTERS

Hand Dived Scallop, Smoked Eel, Salt Baked Kohlrabi, Lovage	£14
Blowtorched Mackerel, Buttermilk, Oyster Emulsion, Dill Ice Cream	£13
Salt Baked Beetroots, Goat's Cheese Mousse, Soy Seeds, Granny Smith	£13
Quail, Carrots from our Garden, Date & Tamarind, Chicken Jus	£14
Squab Pigeon Pastrami, White Beetroot, Frozen Duck Liver, Plum	£13

MAIN COURSES

Poached Gigha Halibut, Smoked Yoghurt, Miso Gem Lettuce, Razor Clams, Ham Hock Broth	£28
Tamworth Suckling Pig, Oxidised Pear, Celeriac, Pickled Trompettes, Hazelnut	£30
Monkfish, Cauliflower, Scottish Mussels, Squid Ink Linguine, Seaweed Relish	£30
Hen of the Woods Mushroom, Confit Egg Yolk, Hazelnut Gnocchi, Baby Leek (v)	£25
Herdwick Lamb, Charred Aubergine, Baby Artichoke, Sheep's Yoghurt, Mint	£34
Rump Cap from Callum Edge's Welsh Black Beef, Parsley Root, Braised Snails, Red Wine Jus	£30

DESSERTS

Caramelized Whey Parfait, Caramelia Mousse, Smoked Milk, Candied Barley	£13
Whipped White Chocolate Ganache, Pistachio & Olive Oil, Douglas Fir	£13
Poached Black Fig, Fig Leaf Cream, Rosehip, Pain d'epice	£12
Toffee Banana, Popcorn Parfait, Banana Bread Ice Cream, Dulcey Mousse	£12

CHEESE COURSE

Cheese Trolley	Small Selection - £14
Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney	Full Board - £20

HOT DRINKS (with Petit Fours)

Coffee	£5.50
Latte	£5.50
Cappuccino	£5.50
Hot Chocolate	£5.50
Mocha	£5.50
Espresso / Single or Double	£5.50
Any Black or Herbal Tea	£5.50

COFFEE & LIQUEUR

Baileys	£7.50
Irish	£7.50
Calypso	£7.50
French	£7.50

WINES

Domaine de la Rec Torie Lovely and fruity recommended with Cheese.	£20
Elysium Black Muscat This Californian wine pairs deliciously with chocolate	£12
Chateaux le Fage Monbazillac Sweet and fruity pairs beautifully with all desserts.	£9

WHISKY

The Dalmore 18 year	£14
The Balvenie 12 year	£7
The Snow Grouse	£3.75

COGNAC

Courvoisier 21 years	£23
Hine Cigar Reserve	£11
Remy Martin VSOP	£8.50

PORTS

Tanners Fine Ruby	£5
10 year Tawny	£10
Dow's Vintage	£18

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.

Tea and coffee is served with petit fours. Please ask your server for our full drinks menu. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.