

A La Carte

Pea & wild garlic soup, smoked trout crostini

Seared scallop, chicken wing, taramasalata, grapefruit

Beef carpaccio, pecan, caviar & truffle

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Carnaroli risotto, cauliflower, smoked almonds

Tortellini alla crema, parmesan, nutmeg

Herb agnolotti, morels, crottin de Chavignol

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Gnocchi, cime di rapa, pecorino, tomato oil

Wye Valley asparagus, hazelnut, black truffle

Burrata, blood orange, mint, olive oil

Halibut, herb farfalle, chicken broth, spring vegetables

Cod, Jerusalem artichokes, braising juices, sunflower seeds

Cornish brill, white asparagus, Jersey royals, marjoram

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Herdwick lamb, braised neck, sweetbreads, peas, goats curd

Pork belly & loin, choux farci, apple purée, mustard fruit

Rib of beef, sunchoke, porcini, smoked bone marrow

2 courses £55

3 courses £70

4 courses £85

5 courses £95

Please ask our sommeliers about wine pairings.

A 12.5% discretionary service charge shall be added to your bill.

If you require any details on allergens within our dishes,
please ask one of the team