

A La Carte

Pea & wild garlic soup, smoked trout crostini

Raw Orkney sea scallop, green tomato, avocado, jalapeno

Beef carpaccio, pecan, caviar & truffle

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Crab risotto, grapefruit, basil & pickled celery

Tortellini alla crema, parmesan, nutmeg

Herb agnolotti, morels, crottin de Chavignol

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Gnocchi, cime di rapa, pecorino, tomato oil

Thorogood asparagus, hazelnut, aged parmesan

Burrata, orange, mint, olive oil

Halibut, herb farfalle, chicken broth, spring vegetables

Cod, octopus, confit potato, olive, wild fennel

Turbot, seaweed butter, mussels & clams, lovage, girolles

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

Smoked pork belly, loin, sauerkraut, romesco, Summer savory

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