

## August Menu

Please note this is the only menu available in August

Cured salmon, pickled celery, dill cream, rye bread

BBQ quail, cherry, duck liver, charred sweetcorn

Beef carpaccio, pecan, caviar & truffle

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Tomato agnolotti, tomato broth, olive oil

Carnaroli risotto, girolles, summer truffle

Lobster linguine, basil, chilli (£10 supplement)

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Courgette salad, roasted hazelnuts, Westcombe ricotta

Artichokes, peach, summer beans, pickled watermelon

Burrata, tomato, basil, 24 year old balsamic

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John Dory, razor clams, almonds, taggiasca olives

Cod, octopus, confit potato, olive, wild fennel

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

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Herdwick lamb, aubergine parmigiana

Smoked pork belly, loin, hispi cabbage, apricot, almonds

Duck breast, confit duck leg, pickled blackberries

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Caramelised Amalfi lemon tart

Polenta cake, raspberry rose, lychee, yoghurt sorbet

Mascarpone parfait, strawberry & lemon verbena

Chocolate marquise, cherry sorbet

Apricot soufflé, almond ice cream (Please allow 20 minutes)

Artisanal cheese

*Lunch - 3 courses £45*

*Dinner - 3 courses £55*

*4, 5 & 6 courses available*

*Includes a Murano Summer Spritz*

Please ask our sommeliers about wine pairing

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