

## **A La Carte Menu**

BBQ quail, cherry, goose liver, charred sweetcorn

Citrus cured salmon, dill cream, rye toast

Beef carpaccio, pecan, truffle

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Lobster linguine, tomato, chilli, parsley (£10 supplement)

Pappa al pomodoro agnolotti, basil, stracciatella

Herb tortellini, morels, crottin de Chavignol

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Carnaroli risotto, scottish girolles, summer truffle

Courgette, hazelnut, Westcombe ricotta

Buffalo mozzarella, tomato, balsamico Pedroni

John dory, razor clams, almonds, coco beans

Cod, octopus, confit potato, olive, wild fennel

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

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Cumbrian lamb, basil gremolata, aubergine parmigiana

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

Duck breast, confit duck leg, pickled blackberries

*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