

## A la carte

Sea bream tartare, padron pepper gazpacho, apple

Crispy veal sweetbread, tonnata, artichoke, fennel

Whipped ricotta, walnut, spring vegetables

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Herb raviolo, tenderstem broccoli, swiss chard, parmesan

Carnaroli risotto, girolles, summer truffle

Hand rolled linguine, lobster, tomato, basil (£10 supp)

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Roasted monkfish, romesco, courgette, piquillo peppers

Turbot, Moscato velouté, white asparagus, lardo, girolles

Halibut, hispi cabbage, smoked eel, seaweed beurre blanc

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Beef fillet, bone marrow, hen of the woods, black garlic

Herdwick lamb, goats curd, smoked Jersey Royals, basil pesto (£10 supp)

Saddleback pork, peas, broad beans, smoked onion

*3 courses £75, 4 courses £90, 5 courses £105, 6 courses £115*

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