

A la carte

Raw Orkney sea scallop, elderflower, gooseberry, radish

Vitello tonnato, fennel, pickled capers

Whipped ricotta, walnut, spring vegetables

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Herb raviolo, tenderstem broccoli, swiss chard, parmesan

Carnaroli risotto, girolles, summer truffle

Hand rolled linguine, mussels, saffron, chilli

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Roasted monkfish, romesco, courgette, piquillo peppers

Brill, Moscato velouté, taramasalata, lardo, girolles

Halibut, hispi cabbage, smoked eel, seaweed beurre blanc

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Heritage tomato, burrata, tomato and basil dashi

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

Saddleback pork, peas, Morteau sausage, smoked onion, baby gem

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