

A La Carte

Raw Orkney sea scallop, pear, radish, hazelnut

Beef carpaccio, cipollini onions, truffle dressing

Burrata, fig, roasted pistachio

~

Wild mushroom fagottini, parmesan sauce

Carnaroli risotto, saffron, bone marrow

Ricotta gnudi, brown butter, walnut, confit egg yolk

~

Roasted monkfish, vadouvan, pumpkin, cavolo nero

Cornish turbot, artichoke, smoked bacon velouté

Halibut, hispi cabbage, smoked eel, seaweed beurre blanc

~

Guinea fowl, trompettes, caramelised turnip, jus gras

Jacobs Ladder, pomme purée, romaine lettuce, sunflower dressing

Aynhoe Park venison, pickled red cabbage, beetroot, blackberries

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