

Summer Menu

Dulse cured salmon, fennel, elderflower, sea herbs

Crispy sweetbread, crushed peas, pickled mustard gravy (£10 supp)

Tomato & red pepper gazpacho, cherry, basil

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Potato agnolotti, pecorino, guanciale, mint

Pea & garlic risotto, parmesan, Summer vegetables

Herb tortellini, Swiss chard, goats curd

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Sea bass, filled courgette flower, basil, sauce vierge

Cornish cod, white onion purée, girolles, smoked beurre blanc

Halibut, mussels, tomato, lemon & chilli

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Herdwick lamb loin, romesco, olive, piquillo pepper (£10 supp)

Beef rib eye, pommes Anna, oyster emulsion, bone marrow, gem

Cornish red chicken, 'nduja, anchovy, smoked almond

A 15% discretionary service charge shall be added to your bill.
Please ask if you require any details on allergens within our dishes

3 courses £85, 4 courses £100, 5 courses £120, 6 courses £130