



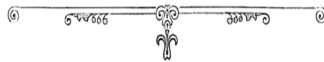
Drappier Clarevallis NV 19.5
Nyetimber Rosé, Sussex, England NV 18

TO START



Cumbrian beef flank tartare, 'Bloody mary' marmite egg jam, beef dripping toast, Nasturtium, winter truffle
Raw Orkney scallop, smoked avocado, lime, Japanese radish, wasabi sunflower seeds, sea purslane
Roasted Foie Gras, smoked eel glaze, sprouting grains, pickled ginger, bonito dashi, shiso
"Ham, egg & chips", Heritage breed egg, Jerusalem artichoke, Wigmore, Iberico de Belotta, black truffle
Salted beetroot, Graceburn English feta, beetroot tartare, bone marrow, sweet & sour grape

MAIN COURSES



Isle of Gigha halibut, cauliflower purée, Brixham crab & salted brandade, pink grapefruit, brown crab velouté
Roasted Goosnargh duck, delicate squash & duck leg tartlet, pumpkin seed dukka, hispi cabbage, five spice
Roasted Cornish Sea Bass, broccoli, lemon, Longanisa sausage stuffed chicken wings, foie gras & truffle velouté
50 day aged Cumbrian ribeye, slow cooked ox cheek & ratte potato pie, Caper raisin purée, red wine bordelaise
Slow cooked pale aubergine, miso glazed, roasted hazelnuts, spelt & allium dashi
50 day aged Buccleuch côte de boeuf (for two), served with duck fat chips,
fermented hispi, bonemarrow & crispy oxtail, mac & cheese *Supplement +15 per person*

CHEESE



Selection of British & French cheeses, golden raisin chutney & biscuits

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Cultured estate dairy yoghurt, damson jam, sorrel & kafir lime ice

DESSERTS



Spiced orange liquor glazed Savarin, whipped sour cream, cinnamon syrup, orange curd ice cream
100% Valhrona cacao "brulée" milk jam, almond ice cream, passe crassane pear
"Apple tatin" English discovery apple terrine, bramley parfait, caramel, puff pastry ice cream
Mango, coconut, lime compressed apple & pear, BBQ pineapple, shiso

4 Courses 110
5 Courses with cheese 125

Discretionary service charge of 12.5%