



Sample Tasting Menu

Pickled Egg
Kohlrabi & Caviar
Smoked Cod's Roe

Scottish Squid
Butternut Squash

Stout & Irish Treacle Bread
Cultured Butter

Beef Tartare
Alexander, Cucumber

Hispi Cabbage
Brown Butter, Trout Roe

Lamb
Asparagus, Wild Garlic

Optional Cheese Course
(Four cheeses £20)

Rhubarb
Celeriac, Lemon Verbena

Preserved Blackberry
Woodruff

Tasting Menu £125.00 per person

A discretionary 12.5% service charge will be added to all bills, all of which are shared equally amongst staff.
Please let a member of our staff know if you have any allergies or dietary requirements.



Sample A la Carte Menu

Starters

Salt Aged Sirloin Tartare, Sour Cucumber, Smoked Potato Crisps – 16

Pan Roasted Scallop, Caramelised Onion Purée, Mussel Cream – 18

Seasonal Salad from our Garden, Horseradish Cream – 13

Mains

Pan Roasted Lamb Saddle, Green Garlic & Spilmans Asparagus – 28

North Sea Monkfish, Brown Butter Emulsion & Spilmans Asparagus – 28

Handmade Butternut Squash Ravioli, Wild Garlic, Butter Emulsion – 22

Sides

Buttered Seasonal Vegetables – 5.5

Potato Purée – 5.5

Desserts

Poached Forced Yorkshire Rhubarb, Caramelised Oats, Lemon Verbena – 12

Preserved Blackberry, Caramelised Rose Yoghurt, Coffee Chaff Ice-Cream – 12

Butter Baked Squash, Cream Cheese Ice-Cream, Pumpkin Crumb – 12

Selection of British & Irish Cheese, Pumpkin Seed Crackers, Truffle Honey – 20

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