



Sample A La Carte Menu

Stout & Irish Treacle Bread with Homemade Cultured Butter – 9.5

Starters

Hand Dived Scallop, Brown Butter Sauce & Smoked Roe – 22

Barbecued Hispi Cabbage, Buckwheat & Mussel Cream – 18

Seaweed Custard, Garden Salad & Tomato Water (V) – 18

Mains

Salt Aged Lamb Saddle, Grilled Courgette & Lamb Jus – 38

Sea Bass, White Onion Purée, Grilled Spring Onion, Shellfish Velouté - 36

Hen of the Woods Mushroom, Cauliflower & Brown Butter Sauce (V) – 28

Sides

Buttered Seasonal Vegetables – 7.5

Garden Salad - 6

Buttered Potatoes– 7.5

Desserts

Compressed Apple, Sheep's Yoghurt, Sorrel & Lemon Geranium (V) – 16

Garden Berries, Elderflower Marshmallow & Lemon Verbena Ice Cream (V)– 16

Selection of Cheeses with Pumpkin Seed Crackers – 20

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