

English Pea Royale

Razor clams, marjoram, baby gem lettuce

or

Knife and Fork Bacon

Pickled pearl onions, treacle, soured cream

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Chalk Stream Trout

Granny Smith apple, charred cucumber, Hambledon sauce

or

Glazed Guinea Fowl Breast

Green asparagus, stuffed morels, chicken velouté

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Black Forest Gateau

Chocolate curls, preserved cherry, ripple ice cream

or

Lemon Meringue

Yoghurt sorbet, caramelised white chocolate, hazelnut

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.
All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Roast White Asparagus
Vin Jaune hollandaise, fines herbes, Exmoor caviar

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Sirloin and Rib of Cumbrian Beef
Oyster, turnip, mustard

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Black Forest Gateau
Chocolate curls, preserved cherry, ripple ice cream

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Seared Orkney Scallops

Coral bisque, pickled pink radish, nasturtium

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Sirloin and Rib of Cumbrian Beef

Oyster, turnip, mustard

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British & Irish Cheese

Elderflower honey, apple chutney, black pepper crackers

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Black Forest Gateau

Chocolate curls, preserved cherry, ripple ice cream

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