

À la carte menu

Starters

Ravioli, hen of the woods, chesnuts, onion squash, Périgord truffle	£22
Portland crab custard, sea buckthorn, coastal herbs, hazelnut	£26
Faroe Islands salmon, heritage beetroots, smoked cods roe, Oxalis	£23
Black Angus steak tartare, charcoal, fermented mushroom tea	£24

Main courses

Celeriac & Perigord truffle pithivier	£32
Cornish cod A'la grenobloise, kohlrabi, sourdough	£34
Wild turbot, chicken wings, leek, truffle, Vin jaune sauce	£42
Hogget, farced saddle, boulangere, wild garlic & sheep's curd	£40
Bodmin venison, smoked onion, salsify, spiced red cabbage ketchup	£46

Sides £6

Pomme purée
Seasonal leaves & salad cream
Roast Heritage carrots & blue cheese crumble

Desserts

Poire William, Jivara chocolate, eau de vie, mascarpone	£15
Valrhona millot Éclair, hazelnut, tonka, milk ice cream	£16
Duck egg custard tart, Yorkshire rhubarb, lemon balm	£14
Apple Tarte Tatin, calvados, vanilla ice cream	£15
Selection of seasonal cheeses by Maître affineur 'Buchanans' *	
3 Cheeses	£14
5 Cheeses	£18
7 Cheeses	£22

Head Chef Marc Hardiman

This is a sample menu only.

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.

* Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 13.5% will be added to your bill.