



ANTIPASTI

butternut squash carpaccio, almond cream, candied pumpkin seeds, bitter leaves £18

Loch Duart salmon crudo, blood plums, watermelon radish, basil £20

Cornish lobster bisque, English muffin, smoked cods' roe £22.50

Lake District rose veal & pork terrine 'en crosta', house pickles £20



PRIMI

risotto, Four Acre Farm kale, mozzarella, preserved tomato oil £18/36

gnocchi con parmigiano, pumpkin pesto, parmesan fonduta £18/36

Woolley Park guineafowl agnolotti, roasting juices, crispy garlic £18/36

linguini 'alla chitarra', grilled Brixham Bay red mullet, Portland crab, fagioli, artichoke £20/38



DA CONDIVIDERE

Peter Hannan's Glenarm Estate salt-aged rib for two, triple cooked chips, rocket & parmesan salad, peppercorn & salsa verde £120

SECONDI

whole roasted dover sole, cucumber & potato butter sauce, soft herbs £58

steamed Cornish turbot, coco di Paimpol beans, saffron, jigged squid £48

Woolley Park guineafowl, Cevenne onion tart, Cantabrian anchovy, jerusalem artichoke, olive £44

Peter Hannan's lamb saddle, aubergine 'alla Siciliana', salsa rossa £46



CONTORNI £7

buttered Delicatessen potatoes, mint

Romano courgettes 'alla nonna'

If you have any dietary requirements, or require further details on allergens, please ask one of our team.

If you are happy with the food and service a 12.5% gratuity is suggested which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).