

5.

STARTERS

- Isle of Wight tomato salad, goats curd, fennel and almond 12.50
- Copper Maran poached egg, wild mushrooms, brioche and truffle emulsion 13.50
- Lake District beef tartare cannelloni, caramelised onion jam and foie gras sauce 14.50
- Cumbrian fried pork terrine, pickled cauliflower and gherkins 11.50
- Native lobster, avocado, artichoke and hazelnut 15.50
- Pan seared foie gras, runner beans and plum cherry 15.00
- Orkney scallop, green courgette, Champagne and avocado 15.50
- Cornish crab mayonnaise, cucumber, mint and sourdough 14.50

MAINS

- Baby violet artichokes, Jersey Royal potatoes, aged parmesan, peach 22.00
- Poached Hebridean halibut, roasted violet artichokes and sunflower 29.00
- Roasted seabass, tomato and piquillo peppers, pomme purée, chorizo, langoustine bisque 29.00
- Cornish cod, grilled Provençal vegetables, pomme purée and aioli 27.50
- Josper grilled 28 day aged 220g Belted Galloway rib-eye steak, chips and mixed salad leaves 35.00
- Roasted Goosnargh chicken breast, green courgette, braised Scottish girolles, Roscoff onions and Madeira reduction 28.00
- Roasted grouse from the borders, pearl barley risotto, beetroot and blackberry 29.50
- Josper grilled Iberico pork chop, braised hispi cabbage, choucroute onions and Alsace bacon 29.00
- Josper grilled Cumbrian côte de bœuf on the bone 800g (for two to share), onion tarte tatin, Isle of Wight tomato salad 85.00

SIDES

- Triple cooked chips 5.50
- Pomme purée (v) 5.00
- Crushed Jersey Royal potatoes (v) 5.00
- Warm green kale (v) 3.50
- Mixed salad leaves 3.00
- Béarnaise sauce or Peppercorn sauce 3.00