**À la carte menu**

**Starters**

Lobster cooked over coals, heritage carrots, sauce Vadouvan £28

Marbled duck liver, plum, hazelnut, ginger £23

Salad of heritage beetroots, fig, pickled walnut, goat’s curd £18

Cured Faroe Islands salmon, Oscietra caviar, endive, sea buckthorn £22

Fettuccine, chanterelles, truffle, lardo di Colonnata £24

**Main courses**

Jerusalem artichoke pithivier, maple glaze, leek, truffle £28

Turbot, mussels, kohlrabi, seaweed £45

Cornish cod, cauliflower, curry, pine nuts, sultanas £34

Landes chicken, cep, barbeque leek, Wiltshire truffle £38

Black Angus dry-aged beef, Jerusalem artichoke, whipped livers, beef fat brioche £46

Bodmin venison, turnip, blackberry, chestnut, sauce grand veneur £44

**Sides** £5.5

Pomme purée

Seasonal leaves & salad cream

Tenderstem broccoli,toasted almond, lemon dressing

**Desserts**

Apple tarte tatin, Calvados, Tahitian vanilla ice cream £16

White forest, ivoire, tarragon, sour cherry £16

Fig tart, almond, Port, milk ice cream £14

Guanaja chocolate crémeux, mango, ginger, bitter chocolate sorbet £15

Selection of seasonal cheeses by Maître affineur ‘Buchanans’

3 Cheeses £14

5 Cheeses £18

7 Cheeses £22

*Head Chef Marc Hardiman*