

## A la Carte Menu

### Snacks

|  |          |          |
|--|----------|----------|
| Lindisfarne oyster, shallot vinegar, lemon                               | 5.5 Each | 6 for 26 |
| Oyster & fillet of beef tartare, Exmoor caviar                           |          | 8        |
| Pink lane sourdough, Albanian olive oil (Grown and pressed by ourselves) |          | 4.5      |
| Labneh, burnt leek powder, confit leek                                   |          | 5        |

### Starters

|   |    |
|---|----|
| Smoked eel tortellini, velouté, dill                                    | 18 |
| Beef carpaccio, pecorino, rocket, balsamic invecchiato                  | 21 |
| Braised pig cheek, trahana, guanciale pepperonata, spiced apple         | 15 |
| Salt aged beef tartare, egg yolk, mushrooms (add Exmoor caviar £10)     | 24 |
| Orkney scallop, Jerusalem artichoke, champagne veloute                  | 24 |
| Whitby lobster, scallop and prawn raviolo, sea veg, bottarga            | 22 |
| Burrata, fennel, blood orange, pickled strawberries, Albanian olive oil | 15 |
| Wood pigeon, hen of the woods, salt baked celeriac                      | 16 |
| A5 Japanese Wagyu ragu taglierini, Alba white truffle                   | 26 |

### Mains

|   |                   |
|---|-------------------|
| Venison loin, crown prince squash, sea buckthorn, hen of the woods      | 38                |
| Wild halibut, mussels, sea veg, pickled cucumber, salsify, roe          | 39                |
| Partridge, king January cabbage, sweetcorn, Madeira jus                 | 30                |
| Rare breed pig, braised cheek, pork belly, fennel, apple                | 34                |
| Duck, chicory, cranberry, chervil root, local honey beetroot            | 36                |
| Wagyu sirloin, grilled gem, truffle jus                                 | 75                |
| Fresh egg pappardelle, foraged mushrooms, black truffle                 | 29                |
| Wild bass, potato, smoked haddock & leek salad, citrus buttermilk sauce | 38                |
| Salt aged fillet steak, king prawns, garlic beurre blanc, samphire      | 58                |
|   | 440g to share 105 |

### Sides

|                                     |   |
|-------------------------------------|---|
| Tenderstem, romesco, chilli         | 8 |
| Heritage potatoes, Lovage butter    | 7 |
| Mediterranean spiced grilled hispi  | 7 |
| Merinda winter tomatoes, frisseline | 8 |

Please let us know if you have allergies or dietary needs so we can make suitable suggestions, not all our ingredients are listed please speak to a member of our team about any changes to dishes.

A discretionary service charge of 12.5% will be added to your bill,  
service charge is shared out equally between our team members.