



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.