

ALL DAY MENU

Bites and Starters

Pork scratchings puffs & horseradish cream 6

Fresh anchovies, garlic & parsley 11

Grilled sourdough & whipped cep butter 6

Leek & cheddar arancini & confit garlic aioli 9

Cobble lane fennel and garlic salami & house pickles 11

Loch Duart salmon rilette, baguette crisp & dill 15

Grilled octopus, romesco & bitter leaves 19

Panzanella salad & shaved Pecorino 12

Heritage beetroot, whipped goat cheese & tarragon 14

Mains

LAND

Pan roasted guinea fowl 31

Grilled corn, wild girolle & watercress

Lake district bavette 33

Celeriac remoulade, potato foam & Madeira jus

SEA

Pan fried Sea Bream 26

Roasted fennel, compressed pear & quince beurre blanc

Baked Cornish Hake 29

Mussel and clam cream, samphire & potato

EARTH

Fresh handmade linguine 24

Jerusalem artichoke & autumn truffle

Smoked Sicilian aubergine 26

Green salsa & nigella seed flatbread

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Sides

Crispy pink fir potatoes, confit garlic aioli	6
Cavolo nero & seaweed butter	6
Sprouting broccoli, chilli, garlic & crispy shallots	6
Seasonal salad	5

Desserts

Creme fraiche panna cotta	11
British blackberry & pear William	
Grilled poached plums	11
Sabl�, clotted cream ice cream & lemon balm	
Chocolate tonka mousse	10
Thyme shortbread & chantilly cream	
Hand picked cheeses	18
From 'Neals Yard' with accompaniments	
Sorbet selection	3 each
Please ask your waiter	



Allergies or dietary restrictions? Please ask our staff for advice. A 12.5% discretionary service charge will be added to your bill. If you feel the service did not meet expectations, please let us know.