

A la carte menu

Cured brill, jalapeno & ginger dressing, sesame, crème fraiche, shiso- 12

Duroc pork jowl, grapefruit, bitter leaves, hazelnut -10

Fermented kale, gnocchi, goat's cheese, Burford brown slow cooked egg -10

\*\*\*\*

Cornish beef, carrots, smoked potato, bone marrow, onion -26

Salt baked celeriac, nasturtium, king oyster, Périgord truffle -23

Skrei cod, mussel & squid agnolotti, squid broth, coastal herbs -25

\*\*\*\*

Milk & stout G.B.M -8

Spiced brioche, forced Yorkshire rhubarb & vanilla custard- 8

Jerusalem artichoke, 64% dark chocolate, salted caramel-8

Artisan cheese, oat biscuits, spiced bread, chutney -12

Tasting menu

Hand dived scallop, blood orange, almond, lardo

Beef, burrata, ox heart, yuzu

Fermented kale, gnocchi, goat's cheese, Burford brown slow cooked egg

Roasted monkfish, smoked herring roe & sea lettuce butter sauce

Cornish beef & onion

Plate of artisan cheeses

Blackcurrant, caramelised apple, elderflower

Spiced brioche, forced Yorkshire rhubarb & vanilla custard

Petit fours

-59 –

Wine flight 57