

Kitchen W8

Rhubarb Sour £12.00

Warm Salad of Artichoke and Cauliflower, Swiss Chard, Spiced Cashews and Green Olives	11.95
Thinly Sliced Veal, Sprouting Broccoli, Bacon, Hazelnuts and Ewe's Cheese	14.95
Steamed White Asparagus, Warm Tarragon Dressing, Barbecue Onions and Egg	16.00
Grilled Cornish Mackerel, Smoked Eel, Sweet Mustard and Leek	13.50
Tartare of Beef, Nasturtium, Mustard Fruit, Pickled Onions, Beetroot and Rye	15.50
Porthilly Oyster, Shallot, Apple, Iced Fennel, Horseradish and Dill	4.50 each
Butterhead Lettuce, Mustard Dressing, Shallots and Herbs	8.95
Ricotta Gnocchi, White Asparagus, Spring White Truffle, Wild Garlic and Morels	20.00
Gilt Head Sea Bream, Razor Clams, Smoked Sausage, Cider, Onions and Apple	25.75
Roast Rump of Beef, Crisp Garlic Potatoes, Field Mushrooms and Smoked Bone Marrow Emulsion	29.00
Steamed Fillet of Lemon Sole, Potted Shrimp Butter, Pink Fir Potatoes	27.50
Wild Garlic Poached Chicken, Chicken and Morel Lasagne, Asparagus and Spring Truffle	26.95
Middle White Pork, Crushed Celeriac, Glazed Onions, Tokyo Turnips and Hispi	29.50
Vanilla Croustade, Almond Cream, Yorkshire Rhubarb and Stem Ginger	7.75
Chocolate Panna Cotta, Hazelnut Ice Cream and Lime	8.00
Warm Apple Tart, Calvados Cream and Pain d'Épice Ice Cream	7.95
Salted Caramel Crème Brulée	7.50
Thinly Sliced Blood Orange, Orange and Passion Fruit Sorbet	7.00
Cheese with Apple & Pear Chutney, Walnut & Fruit Bread	
Selection of 3 Cheeses	10.75
Selection of 5 Cheeses	15.95

Please speak to a member of staff before ordering, if you have any allergies or intolerances, and ask to see our allergen information. Our kitchen is not allergen free.

Please be aware that all game may contain shot.

A discretionary gratuity of 12.5 % will be added to the total bill.