



A La Carte

3 Courses £69

Local Crab Tart & Custard with Bergamot & Verbena, Oscietra Caviar

Belted Galloway Beef Tartare, Dill, Caper & Raisin,
Yolk & Sour Dough

Turnworth Cream, Jerusalem Artichoke Salad

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Textures of Cumbrian Lamb with Broccoli & Anchovy,  
Rosemary & Garlic

Brittany Turbot, Cevennes Onions & Rock Samphire  
Smoked Eel Mustard

Pearl Barley Risotto with Celeriac, Mushrooms,  
Crispy Kale & Parmesan Reggiano

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Selection of artisan cheese from Jean - Yves Bordier (£8 Supp.)
(As an additional course £15 supp.)

Jivara Chocolate Cremeux & Mango Sorbet

Popcorn Parfait, Caramel & Lime Sorbet

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal