



FARM TO FORK MENU

1/2 DOZEN (6) LOUËT-FEISSER OYSTERS (£28 as an extra course)
Shallot house dressing, wholemeal sourdough bread, whey butter

CHEESE ROLLS

Organic sourdough, whey butter, parsley pesto, butter bean hummus

ORKNEY SCALLOP

Flavours of celeriac, truffle jus
Pinot Gris 'Orange', Joseph Cattin, Alsace, France

PUMPKIN

Risotto, seeds and oil, charred baby leeks
Bethany, Chardonnay, Barossa Valley, Australia

WILD DUCK BREAST

Beetroot and pickled damsons, confit leg and dhal
Samartzis 'M', Merlot/Mouhtaro, Muses Valley, Greece

SIDES

£7

Organic garden greens
Organic Tokyo turnips in miso butter
Organic courgette frit in Provençale sauce

£8

Triple-cooked chips
Smoked purée potatoes
Local new potatoes

APPLE CRUMBLE SOUFFLÉ

Lancashire cheese ice cream, apple compôte
Somerset Ice Cider, Somerset, England

ECCLES CAKES

5 COURSES: £55
WINE FLIGHT: £49

Plant-based and fish alternatives available

As we only use the freshest seasonal ingredients, menus are subject to change. A discretionary 10% service charge will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.