



STARTERS

Warm Leek & Potato Soup 'Vichyssoise' Leek & Nori Terrine, Cornish Mussels	14.50
Seared Yellowfin Tuna, Wasabi Avocado Puree, Sesame, Yuzu Ponzu Dressing	24.00
Steak Tartare, Pickled Onion, Shimeji Mushroom, Chive Crumb, Smoked Dressing	19.00
Salad of Marinda Tomatoes, Shallot & Chive Vinaigrette, Gazpacho (V)	16.50
Wye Valley Asparagus, Dorset White Crab, Confit Lemon, Brown Crab Mousse	21.00
Orkney Scallops, Roasted Cauliflower Puree, Caper, Raisin, Coconut & Lemongrass	23.50

Available Monday to Sunday

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*



MAIN COURSES

Scottish Halibut, White Grapes, Romanesco, Cucumber, Seaweed Butter Sauce	38.00
Denbighshire Elwy Valley Lamb, Best End, Slow Cooked Shoulder, Roasted Peppers	40.00
Herefordshire Grass Fed Fillet of Beef, Beef Fat Carrot, Cottage Pie, Peppercorn Sauce	49.00
Merryfield Duck Breast, Szechuan Pepper, Mandarin Orange, Rainbow Chard	38.00
Wild Turbot, Caramelised Celeriac Puree, Tempura of Cockles, Red Wine Vinaigrette	44.00
Baked Celeriac, Egg Yolk Gel, Toasted Hazelnuts, Black Truffle & Celeriac Sauce (V)	29.00

‘Exmoor Caviar’ Royal Beluski Supplement 25.00 gram
Savoury flavour profile, low salinity, very buttery and well textured grain

SIDES

Truffle Mash Potato	8.50
Salad of Spring Young Leaves, Classic French Dressing	7.50
Purple Sprouting Broccoli, Chilli, Orange	8.00
Carrots, Honey & Mustard	7.50

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*We respectfully require a minimum of one course per person when dining with us.
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