

# MENU

## STARTERS

Cured Cornish mackerel with pickled turnip and caviar 14

Saddleback pig's head, smoked Devon eel, pickled shallot 15

60 Day aged ex dairy Jersey beef tartare, Carlingford oyster, kohlrabi 14

Organic celeriac with Coolea cheese, hazelnut and celeriac tea 10

Grilled native lobster, Jerusalem artichoke, pickled apple 32

## MAINS

Squab pigeon with confit leg parcel, morels, wild garlic, roasted Spilmans  
asparagus 38

Sourdough gnocchi, white asparagus, morels, hazelnut 20

Cornish cod with chicken butter sauce, Morteau sausage, bacon crumb 30

Herdwick lamb, alliums, sweetbread and Jersey Royals 32

Brown butter poached turbot, warm roe tartare sauce, charred gem,  
Devon crab, crispy potato 36

Please be aware that our game dishes may contain shot. All prices are inclusive of VAT.  
A discretionary service charge of 10% will be added to the final bill. An optional donation of £1 will be added to  
the bill towards Sandy Park Café, our nominated charity.

## SIDE DISHES

Jersey Royals with seaweed butter 5

Organic brassicas, with ham fat 5

## DESSERTS

Caramelised apple parfait, pine, sheep's yoghurt sorbet 9

Stem ginger panna cotta, blood orange, granola 8

Yorkshire rhubarb with woodruff mousse, rhubarb sorbet and meringue 9

Valrhona Namelaka, brown butter, malted barley ice cream 10

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 14

# LUNCH MENU

Three courses for £32 per person, available for lunch reservations, thursday to saturday.

## STARTERS

Terrine of Sladesdown guinea fowl, wild garlic and asparagus  
Jerusalem artichoke velouté, pickled apple, brown butter

## MAIN COURSE

Butter poached skate, Jersey Royals, wilted lettuce and brown shrimp  
Salt baked crapaudine beetroot, bulgur wheat, morels, chard

## DESSERTS

Pear and vanilla tart with pear sorbet  
Artisan farmhouse cheese with chutney, dried fruit loaf and crackers  
(£4.50 Supplement)

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# DINNER MENU

Three courses for £45 per person, available for dinner reservations, Wednesday and Thursday.

## STARTER

Poached smoked haddock, spiced lentils, puffed rice

## MAIN

Sladesdown farm guinea fowl, white asparagus, wild garlic and grains

## DESSERT

Pear and vanilla tart with pear sorbet

# SUNDAY LUNCH

## STARTER

Roasted celeriac velouté pickled apple and brown butter 8

Crispy Saddleback pig's head with smoked eel, pickled shallot  
and apple puree 15

Isle of Mull cured scallop with Lindisfarne oyster, apple and dill 22

60 Day aged Shorthorn beef tartare, jerusalem artichoke, nasturtium 14

Poached smoked haddock, spiced lentils, puffed rice 11

## MAINS

Sladesdown farm guinea fowl, white asparagus, wild garlic and grains 24

Salt baked crapaudine beetroot, bulgur wheat, chard 20

Roasted 60 day aged Belted Galloway sirloin, watercress and  
horseradish purée,  
Yorkshire pudding and gravy 34

Brown butter poached cod with warm roe tartare sauce, charred gem  
and crispy potato 26

Herdwick lamb, purple sprouting broccoli, smoked anchovy 32

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## DESSERTS

Valrhona Namelaka, brown butter, malted barley ice cream 10

Yorkshire rhubarb with woodruff mousse,  
rhubarb sorbet and meringue 9

Warm spiced financier, pear sorbet, demerara tuille 8

Stem ginger panna cotta, blood orange, granola 9

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers 14

## TEA

Signature Breakfast 4  
Premium blend of Assam and Ceylon leaves

Imperial Earl Grey 4  
Chinese Oolong scented with Sicilian bergamot oil

Fresh Mint Tea 4  
Selection of fresh herbs from our garden

## COFFEE

Colombia, La reserva de tierra 4

Espresso Decaffeinato 4

## PRESTIGE SELECTION

*“Difference coffee represents a collection of the very highest graded coffees  
rare and limited reserve beans, sourced from the world’s most prestigious coffee estates”*

Yellow Bourbon, Brazil 6

Kona Coffee Festival, Cupping Competition, 2016 Crown Champion 8

Jamaican Blue Mountain, Gold Cup, Grade 1 10

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# CHILDRENS MENU

Suitable for children aged 12 years and under

## STARTERS

Garlic bread & herbs 5

Chicken goujons, chive mayonnaise 5

Roasted tomato soup 5

## MAIN

Spaghetti bolognese with parmesan cheese 12

Sausage, mash, seasonal vegetables & gravy 12

Market fish, mashed potatoes & seasonal vegetables 12

## PUDDINGS

Chocolate mousse with vanilla ice cream 4

Selection of ice cream 4