

### **STARTERS**

Organic celeriac with Coolea cheese, hazelnut and celeriac tea 10

Cured Cornish mackerel with pickled turnip and caviar 14

Grilled native lobster, globe artichoke, shellfish vinaigrette 32

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

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

### **MAINS**

Stuffed courgette with charred lettuce, garden peas and goats cheese 20

Butter poached Newlyn hake with brown crab, cured pork and asparagus 30

Cornish turbot, lobster and scallop mousse, courgette flower, roe tartare sauce 38

Somerset Saxon chicken, hen of the woods, wild garlic and grains 28

### SIDE DISHES

Garden turnips, salsa verde 5

Pink fir potatoes with seaweed butter 5

### **DESSERTS**

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

Sweet cicely panna cotta, Wye valley raspberries, elderflower 8

Lemken farm strawberries, meadowsweet, meringue 9

Valrhona Namelaka, milk sorbet, espresso 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**

Salad of native lobster, pickled cucumber, garden radish

Cauliflower velouté, pickled apple, brown butter

### MAIN COURSE

Herdwick lamb, garden turnips, broad beans and grains

Sourdough gnocchi, asparagus, hazelnut

### **DESSERTS**

Wye Valley gooseberry and elderflower tart

Artisan farmhouse cheese with chutney, dried fruit loaf and crackers (£4.50 Supplement)

## DINNER MENU

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

### **STARTER**

Sladesdown farm guinea fowl terrine, wild garlic and asparagus

### MAIN

Butter poached skate, Jersey Royals, wilted lettuce and brown shrimp

### **DESSERT**

Yorkshire rhubarb and woodruff tart, blood orange sorbet

# SUNDAY LUNCH

### STARTER

Cauliflower velouté pickled apple and brown butter 8

Cured Cornish mackerel, pickled turnip, caviar 14

Grilled native lobster, jerusalem artichoke, pickled apple 32

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

Sladesdown guinea fowl terrine, wild garlic, asparagus 12

### MAINS

Salt baked crapaudine beetroot, bulgur wheat, chard 20 Somerset Saxon chicken, asparagus, St. George's, wild garlic and grains 28

Brown butter poached cod with warm roe tartare sauce, charred gem and crispy potato 27

Herdwick lamb, brown onions, leeks from the garden, Jersey Royals 32

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

### **DESSERTS**

Yorkshire rhubarb and woodruff tart, blood orange sorbet 8

Lemken farm strawberries, meadowsweet, meringue 9

Sweet cicely pannacotta, Wye valley raspberry, elderflower 8

Valrhona Namelaka, milk sorbet, espresso 10

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

## CHILDRENS MENU

Suitable for children aged 12 years and under

#### **STARTERS**

Garlic bread & herbs 5	
Chicken goujons, chive mayonnaise	
Roasted tomato soup 5	

#### MAIN

Spaghetti bolognaise with parmesa	ın cheese	12	
Sausage, mash, seasonal vegetables	s & gravy	12	
Market fish, mashed potatoes & season	al vegetab	oles	12

#### **PUDDINGS**

Chocolate mousse with vanilla ice cream 4

Selection of ice cream 4