

Nocellara Olives 4
Lemon Thyme Focaccia, whipped marmite butter 5
Slow Cooked Beef Croquettes, pickled carrots, tarragon 7

English Watercress Soup 14
smoked pink fir potato, hazelnut

Seabass Crudo 15
cucumber, apple, marigold, toasted almond

48 Day Aged Beef Carpaccio 18 / 25
pickled shimeji, parsley emulsion, mizuna

Whipped Ribblesdale Goats' Cheese 14
radishes, castelfranco, fennel, dill

Chicken Liver Parfait 15
blood orange, toasted brioche, crispy chicken skin

Wild Garlic Cavatelli 21
ricotta, wild mushrooms

Devonshire Crab Caesar 25
bisque dressing, oakleaf lettuce, focaccia, parmesan

Cornish Caught 'Market Fish' 28
brown shrimp, cider beurre blanc, sea herbs

Roasted Chicken Breast 22
wey valley asparagus, pickled mushrooms, chicken butter sauce

Salt Marsh British Lamb 26
spring peas, confit butter beans, wild garlic

Potato purée, maldon sea salt 7
British purple sprouting broccoli 7
Grilled gem lettuce, toasted hazelnut dressing 6

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