

We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.

Sample A la Carte menu

Snacks

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| Carlingford oyster, pickled strawberry, lovage oil | 4 each /6 for | 20 |
| Pink Lane focaccia, Nocelara olives | | 6 |
| Labneh, confit garlic, zaatar, carta di musica | | 5 |
| Padron Peppers, aioli, lovage oil | | 5 |

Starters

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| Smoked eel, cucumber, brown beech mushrooms, eel consommé | 12 |
| Burrata, radicchio treviso, chilli, blood orange, hazelnuts | 12 |
| Local lobster, fennel, sea veg, cuttle fish ink tuile | 20 |
| Baron Bigot arancini, cranberry relish | 11 |
| Cauliflower and spinach fritters, minted yogurt | 10 |
| Scottish squid, fennel pollen batter, lemon aioli | 12 |
| Seared scallop, braised pig cheek, forced Yorkshire rhubarb, onuga caviar | 18 |
| Prawn and scallop ravioli, apple, clams, bottarga | 16 |

Main

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| Yorkshire duck, confit leg croquette, chicory, celeriac, blood orange | 33 |
| Lamb saddle, pistachio & spinach, purple sprouting, sorrel sauce | 36 |
| Grilled wild halibut, pink fir, clams, sea veg | 38 |
| Iberico pork, pig cheek, roasted fennel, salsify | 35 |
| Pappardelle, spinach, walnut, tenderstem, gorgonzola | 22 |
| Stone bass, sweet potato, feta, coriander, pomegranate salad | 31 |
| Northumberland venison, spiced pumpkin, cavolo nero, chantarelle | 33 |
| Salt aged fillet steak, lobster tail, potato puree, gem | 52 |
| Octopus, beetroot, gnocchi, sea beet, crottin goat cheese | 29 |
| Grilled wild John Dory, Scottish squid and butter bean cassoulet, agretti | 36 |

Sides

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| Hispy cabbage, salsa verde & lovage pangratatto or nduja Calabrese | 6 |
| Pink fir potatoes, lovage butter | 5 |
| Roasted cauliflower, mustard, Lincolnshire poacher | 7 |
| Wilde farm beetroot, coriander, pomegranate, feta | 7 |
| Creamy red rooster mash, black Alba truffle | 6 |

Please let us know if you have allergies or dietary needs so we can make suitable suggestions.

A discretionary service charge of 12.5% will be added to your bill, service charge is shared out equally between our team members.