

# **STARTERS**

# Isle of Wight Tomato Salad | 19

Whipped goat's cheese, watermelon, yuzu kosho, black olives, ponzu

## Roasted Orkney Scallop | 24

Truffle mash, apple purée, celeriac

## King Prawn & Lobster Raviolo | 24

Smoked hay butter, courgette & basil, shellfish bisque

# Brixham Crab | 22

Nashi pear, pickled mooli, dill, celery & samphire, yuzu

# Organically Reared duck liver | 29

Yorkshire rhubarb & ginger, fennel pollen, hazelnuts, brioche

#### Dexter Beef Tartare | 22

Horseradish, tarragon emulsion, crispy potatoes, togarachi

#### **MAINS**

#### Herdwick Lamb | 42

Loire Valley white asparagus, wild garlic mash, crispy lamb sweetbread, Amalfi lemon, lardo di Colonnata

#### Cornish turbot | 45

English broad beans, smoked bacon, pea beurre blanc warm tartare sauce

#### Merryfield Duck | 42

Wye Valley asparagus, elderflower, English peas, Mint, buttermilk, Madeira sauce

#### Newlyn Cod | 38

Roasted morels, cockle & pancetta Bordelaise, braised leeks, wild garlic

# FROM THE JOSPER GRLL

#### Hereford prime beef Fillet | 56

Triple-cooked chips, salad, béarnaise & peppercorn

### Hereford prime beef Sirloin | 46

Triple-cooked chips, salad, béarnaise & peppercorn

# Hereford prime beef Ribeve | 48

Triple-cooked chips, salad, béarnaise & peppercorn

## Hereford prime Côte de Bœuf | 112

Hash brown, black garlic emulsion, celeriac remoulade, ox cheek bordelaise (for 2)

## Cornish Monkfish Meunière | 36

Crispy capers, lemon, parsley & brown butter

## Devon White Chicken Chasseur | 79

Pancetta, truffle mash, tarragon & braised mushrooms (for 2)

# **SIDES**

Mashed Potato | 7

Triple-Cooked Chips | 8

Green Bean & Truffle Salad | 9

Leaf Salad, Blue Cheese Dressing | 5

English runner beans |9

Tenderstem Broccoli | 7