

# Restaurant all day sample menu

## Snacks

French onion dip, House crisps (vegetarian)  
Duck parfait, aged Parmesan  
Crudites (plant based)  
Rosti, cod’s roe, anchovy

## Starters

Raw beef, kohlrabi, egg yolk  
Smoked salmon, creme fraiche, buckwheat blinis  
Courgette tart, goat’s cheese and wild garlic (vegetarian)  
Broad bean soup, tomato and basil (plant based)  
Tuna crudo, avocado, finger lime  
Burrata, heritage beetroots, pine nuts (vegetarian)

## Shellfish

Oysters: Jersey No3 or Gillardeau No3  
Hand dived Orkney scallop, garlic butter  
Dressed Dorset crab, mayonnaise, soda bread and butter

## Salads

Caesar, gem lettuce, croutons (classic or plant based)  
Chopped, avocado, chickpeas, tomato, cucumber, snap peas, radish (plant based)

## Pasta

Tortellini, aubergine, aged ricotta (vegetarian)  
Linguine, vongole  
Risotto, spring vegetables, lemon (plant based)

## Fish and seafood

Monkfish on the bone, sauce gribiche  
Salmon, brown butter hollandaise  
Wild sea bream, sauce vierge  
Native lobster, garlic butter, frites  
Dover sole, grilled or meuniere

## Chops and birds

Tamworth pork chop  
Salt aged duck  
Herdwick lamb chops  
Suffolk chicken  
Belted Galloway rib chop  
Sauces: bearnaise, peppercorn, hollandaise, green

## Sides

Potatoes, fried (plant based) or mashed (vegetarian)  
Heritage carrots, green sauce (plant based)  
Bibb lettuce, tomato vinaigrette (plant based)  
Pink fir, Black Bomber cheddar, aioli (vegetarian)  
Spinach, steamed (plant based) or creamed (vegetarian)  
Hispi cabbage, tarragon & shallot butter (vegetarian)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.