

*From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Raw Orkney scallop with dill pickle, peppers & cucumber
Furmint, Dobogó, Tokaj, Hungary 2016

Tater 'ash of aged Cumbrian sirloin with mushroom catsup
Pinot Noir, Minimus, Willamette Valley, Oregon 2016

Smoked Gigha halibut, cockle, corn & potato chowder
Terre Alte, Livio Felluga, Friuli, Italy 2014

Cumbrian red deer with pickled pear, bacon & mushrooms
Victorino, Bodega Teso La Monja, Toro, Spain 2009

Toasted St James, armagnac prunes, walnut & honey
Rivesaltes Ambré, Domaine Fontanel, France 2008

Baked apple 'cake' with crispy pastry & cold custard
Noans, La Tunella, Friuli, Italy 2016

Afters

£90

MATCHING WINES

6 glasses £75

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

