



Sample Dinner Menu

Gordal olives £4
Oritz anchovies, radishes £7
Brancaster oyster, jalapeno dressing, spring onion £3.50
Whipped smoked cod roe, seaweed brioche £8
Baked Camembert, honey, walnut, rosemary, focaccia £15

Roast wood pigeon, parfait, plum, chicory £13
Venison faggot, celeriac, sloe £12
Beef tartare, smoked egg yolk, pickled shallot, pickled shimeji £12
Torched Lowestoft mackerel, vadouvan, carrot, fennel £14
Grey Mullet ceviche, hazelnut, elderflower, kohlrabi £14
Squid 'cacio e pepe' £12
Cabbage, black garlic, chestnut £10
Scallop, Jerusalem artichoke, apple £16

40-day aged Ribeye, bone marrow sauce £34
Battered hake, 'chip shop curry sauce', tartare sauce £20
Served with Pommes Paillasson

Grouse, crushed root vegetables, celeriac purée, elderberries £34
Halibut, Brancaster mussels, lobster bisque, saffron potatoes, sea herbs £28
Mushroom pappardelle ripiene, Crown Prince squash, Wiltshire truffle £19

Ratte potatoes, roasted garlic & wholegrain mustard £5
Seasonal greens, sherry dressing £5
Bitter leaf salad £6
Pommes Paillasson, truffle aioli £7
Chunky chips £5

British cheese selection £14
Fig leaf mousse, fig, port £12
Sticky date cake, Pedro Ximenez, earl grey £12
Chocolate fondant, vanilla ice cream £10

A 10% discretionary service charge will be added to your bill.
For guests on our DBB package, the allowance is £55pp – supplements will be charged accordingly
For all allergen information, please speak to a member of the team