



## **dinner**

### **first course**

lake district aged beef tartare, bagna cauda, parsley

or

west coast crab, raw orkney scallop, citrus

### **second course**

hand-rolled pasta, wild mushroom, pecorino, madeira sauce

### **third course**

anjou squab, beetroot, hen of the woods, port sauce

or

scrabster halibut, grape, verjus sauce

### **fourth course**

olive oil sponge, honey crèmeux, lemon, katy rodger's yoghurt sorbet

or

tunworth, perthshire gooseberry, fresh fig

£65

coffee, infusions & petit fours £6

please inform us of any allergies or dietary requirements  
a discretionary 10% service charge will be added to your bill

*\*all game may contain traces of shot\**