

# August

House bread & marinated Greek olives (v) 6

Raw wild salmon, green tomato, yuzu, radish 9

Pink fir potatoes, cultured cream, nasturtium, seaweed (v) 7

Aged beef tartare, cured egg yolk, pickles & summer truffle 12

Black pearl mushroom & pearl barley risotto (v) 8

Salt cod fritters, Taramasalata, garden leaves 9

Mini croque madame, truffle mayonnaise 8



Dunwood Farm 50-day Himalayan salt aged rib eye,  
onion rings, mushroom ketchup, pan jus skinny fries 32

Caramelized onion tarte Tatin, white onion soubise, fig & ver jus jam (v) 17

Dry aged pork chop, summer ceps, buttered, cavolo Nero, burnt apple in cider 22

Roasted carrots, new potatoes, carrot top pesto, carrot & garlic puree (v) 15

Duncombe Arms fish pie,  
salmon, cod, smoked haddock, boiled egg, mashed potato, buttered greens 16

Pan roasted cod, Jerusalem artichoke, golden raisins, hazelnut 26

## Sides 4

Skinny fries / Chunky chips / Charred Cos lettuce, Berkswell & bottarga  
Caramelised cauliflower & pomegranate / Garden leaves & citrus dressing

Please inform us of any allergies that you may have,  
A discretionary service charge of 10% is included in the final bill