

STARTERS

Jerusalem artichokes soup with mushroom brioche (V)	9
Cured wild sea trout, pineapple, mango & coriander	10
Roast scallops, black garlic & celeriac risotto	16
Ham hock & trotter croquettes, gribiche & beet salad	12
Asparagus mayonnaise, soft-boiled duck egg, parma ham & truffle toast	12
Honey smoked duck, goats cheese mousse & sourdough	12
Mosaic of slow cooked chicken, foie gras, black chanterelles & leek vinaigrette	12
'Brasicas' almond ricotta, broccoli, Romesco, kale, watercress pesto (V)	11
White crab, watermelon, basil & avocado puree	14

MAINS

Shetland cod, pickled cauliflower, raisin & caper puree, crispy brandade	30
Striped bass, cavolo nero & clams' vinaigrette	28
Halibut, buttered kale, Parisienne potatoes & Veronique sauce	30
Cumbrian guinea hen, charred spring onion, pickled mustard seeds & shallot puree	28
Slow cooked pork belly, bubble & squeak, crispy hens' egg & pork skin crackers	28
Roast duck, wild garlic & morel risotto, beetroot & crispy leg	32
Pumpkin pomme Anna, truffle, goat's cheese flan (V)	17
Orange glazed heritage carrot, pine nut crumb with Rapeseed hummus (V)	18

MAINS TO SHARE

Whole Sea Bass, stuffed with fennel & buttered linguine	64
Braised shoulder of lamb, cutlets & Sarladaise potatoes	60
Chateaubriand, 16oz	72
Grilled wing rib of beef, 42oz	78

HOMELY CLASSICS

Braised lamb shoulder hotpot	16
Minced beef & onion pie	14
20 Stories fish pie, Gruyère & herb crust	15
Beer battered fish & chips, mushy peas, tartare sauce	16
Highland Wagyu burger, ciabatta, salad & burger relish	18
<i>Burger toppings</i>	
Beef cheek, mushroom & onion ring	6
Chilli, avocado & fried egg	4
Maple cured bacon & cheese	4

FROM THE GRILL

Yorkshire beef, 21 day dry aged

Sirloin, 10oz / 14oz	29/34
Ribeye, 10oz / 14oz	30/36
Rump cap, 10oz	24

Heritage beef, 32 day dry aged

Sirloin, 10oz	30
Fillet, 8oz	40
Ribeye, 10oz	31

SAUCES

Peppercorn	4.5
Béarnaise	3
Port & Stilton	4.5

TOPPINGS

Bourguignon	7.5
Blue cheese & bone marrow	6
Smoked foie gras & duck egg	10

SALADS & SIDES

Caesar salad (add chicken – supplement 3/6)	4/10
Purple sprouting broccoli & toasted almonds	3.5
Triple cooked chips	3.5
Chicory, pear, blue cheese & walnut salad	4/8
Truffle Cauliflower cheese	6
Chantenay carrots	3
Buttered jersey royals	4.5
Wilted spinach	4.5
Grilled mushrooms	3.5

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill.