

STARTERS

Tomato & watermelon gazpacho (V) (GF)	6.5
Crab & prawn cocktail, spiced marie rose sauce	10.5
Roasted Isle of Mull scallop, pea mousse, sweet English peas & mint oil	12.5
Crispy trotter croquettes, beetroot & apple salad, gribiche sauce	7.5
Asparagus mayonnaise, soft-boiled duck egg, parma ham & truffle toast	9.5
Ham hock & foie gras terrine, Sauternes jelly, country toast	9.5
Courgette flower, goat's cheese & truffle mousse (VG)	9.5

MAINS

Shetland cod, pickled cauliflower, raisin & caper puree, crispy brandade (GF)	23.5
Lemon sole, pickled clams, potatoes, red pepper vinaigrette (GF)	29
Halibut, fennel, goat's curd salad & roast beets (GF)	27
Cumbrian lamb rump, peas, bacon & grilled gem lettuce (GF)	23
Slow cooked pork belly, bubble & squeak, spiced apple & pork skin crackers	22.5
Roasted Goosnargh duck, seared foie gras, sautéed cream & summer vegetables (GF)	27.5
Baked ratatouille, smoked burrata & glazed aubergine (VG)	18
Orange glazed heritage carrot, pine nut crumb with Rapeseed hummus (V)	16.5

MAINS TO SHARE

Whole Sea Bass, Moroccan spiced vegetables & saffron couscous	58
Rack of lamb, pomme chateaux, oyster mushrooms & broad beans	60
Chateaubriand, 16oz	67
Grilled wing rib of beef, 42oz	78

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.

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 ROBATA GRILL

Cooked over open charcoal

Highland wagyu, 9+ marbling score

Ribeye, 8oz	89
(Every additional oz)	12.5

Yorkshire beef, 21 day dry aged

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

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)	5/10
Runner beans, chilli & garlic	3.5
Triple cooked chips	3.5
Rocket & parmesan, mustard dressing	4
Cauliflower cheese	4.5
Chantenay carrots	3
Buttered jersey royals	4.5
Green beans, sweet pickled shallots & garlic	4.5
Grilled mushrooms	3.5
Heritage tomato salad, pine nut dressing	6