

# Another hand

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| Aperitif                                                                                           | 14   |
| – Yuzu sake   champagne                                                                            |      |
| – Lacto fermented strawberry   champagne                                                           |      |
|                                                                                                    |      |
| Holy grain sourdough   whey butter   smoked apple                                                  | 5.5  |
| Raw oyster   tom yum   grilled lime   wild garlic                                                  | 4    |
| Tuna tataki   dried scallop katsuobushi   spring onion relish                                      | 10   |
| Beef tartare toast   pickled shallot   horseradish   truffle   elder capers                        | 12   |
| Wildfarmed house flatbreads                                                                        | 10.5 |
| – Bbq spring greens   truffle Baron Bigod   corra linn   green herb                                |      |
| – Confit duck leg   szechuan xo   blood orange   creamed spinach                                   |      |
|                                                                                                    |      |
| Supplementary add-on   imperial osietra caviar   5 g                                               | 10   |
|                                                                                                    |      |
| Raw scallops   confit fennel   pomelo   cucumber   roe                                             | 16   |
| Sea bream   smoked celeriac cream   seville orange   roasted apple                                 | 18   |
| Stuffed baby squid   chorizo   sauce nero   ajo blanco   salsa verde                               | 20   |
| Cornish lobster   claw meat taco   egg yolk jam   asparagus   lobster bisque                       | 45   |
|                                                                                                    |      |
| Braised carrot   smoked ketchup   pinenut   carrot top pesto   gooseberry                          | 15   |
| Jerusalem artichokes   confit yolk   pickled mushroom   hot buttered rum                           | 16   |
| Confit spring cabbage   smoked aubergine   jalapeño   wasabi   seaweed                             | 14   |
| Courgette salad   basil   smoked yogurt   lemon   hazelnut dressing                                | 9    |
| Hay roasted hasselback potato   buttermilk   black garlic   burnt butter                           | 8    |
|                                                                                                    |      |
| Salt aged lamb   rack   belly   sprouting broccoli   sheep's curd   chive   mint jus               | 32   |
| Pork chop   preserved quince   smoked chilli   blood orange   fennel                               | 30   |
| Salt aged duck   apricot boshi   bbq brassicas   cherry                                            | 34   |
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| Warm rye chocolate   blood orange   spiced gingerbread   smoked sea salt   toasted white chocolate | 12   |
| Sheep's milk pannacotta   white chocolate   strawberry   basil meringue                            | 11   |
| Blood orange cheesecake   cornflake crunch   old fashioned orangeade                               | 10   |
| Vimto Eccles cake   ripe Baron Bigod   black pepper                                                | 10   |

Please ask a team member for our current selection of dessert wines