



## STARTERS

Morecambe Bay fresh Oysters  
Six 21 / dozen 42

Fried oysters, celeriac remoulade, honey & black truffle  
Six 24.00/ dozen 48

Mulligatawny soup, Bombay potatoes,  
date chutney, puffed wild rice (vg) 8

Loch Fyne salmon, avocado purée, pink grapefruit,  
breakfast radish, Aruga black caviar 15

USDA hand-cut steak tartare, confit egg yolk,  
fried beef tendons, Berkswell cheese 16

Heritage beetroots, pomegranates,  
caramel pecan nuts, horseradish (vg) 12



## MAINS

Roast ribeye British beef, 40-day aged, roast potatoes,  
seasonal veg, Yorkshire pudding 23

Beer battered haddock, minted pea purée, homemade tartare,  
triple cooked chips 19

Park Row house burger: Charcoal brioche, applewood cheddar,  
pickles, ranch dressing 18

Black truffle glazed corn fed chicken Supreme, curly kale, black pudding 22

Wild sea bass, razor clams, caviar, wasabi beurre blanc 36

Black tagliolini pasta, forest mushrooms, black Winter truffle  
& Parmesan (v) 24

Black squid ink risotto, Loch Fyne scallops, fennel salad 30

## SIDES

French fries with truffle & Parmesan 6

Mixed green leaf salad 6

Tenderstem broccoli, chilli & garlic 6

Truffle mac & cheese 8

Selection of warm house breads, black truffle cultured butter 6