SUNDAY SET LUNCH

Two Courses 48 Three Courses 56

Parsley and lovage velouté, with crispy potatoes and garden herbs

Cured seabream, Tarleton tomatoes, cucumber and crispy quinoa

Chicken liver parfait, hildora beans, sunflower seed and preserved apricot chutney

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Cornish cod, rondo fennel, jersey royals with warm tartare roe sauce

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Roasted Sladesdown duck, pablo beetroot, chicory and elderflower

Slow cooked shoulder of Herdwick lamb, roscoff onions, Yorkshire pudding and gravy

Roast 60 day aged Belted Galloway sirloin, watercress and horseradish, Yorkshire pudding and gravy

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Blood peach, raspberries, meadowsweet and almond crumble

Tarleton strawberries, buttermilk custard, milk sponge and meringue

Our selection of British and Irish farmhouse cheese, poppy seed crackers and bara brith, onion and port chutney (£4 supplement)

SUNDAY A LA CARTE

STARTERS

East coast lobster ravioli, peas, chorizo and shellfish sauce 23

Gaisgill Row Farm Blue Grey beef tartare, kohlrabi, broad beans and nasturtium 18

Cornish mackerel, salt baked white beetroot, buttermilk and dill 18

MAIN COURSES

Roast Cornish monkfish and hen of the woods with cauliflower, grains and mussel sauce 38

Butter poached turbot with rainbow carrots, lobster, citrus and suquet sauce 40

Saint Sever guinea hen, crispy leg, girolles, ramson and elderflower vinegar sauce 38

DESSERTS

Valrhona chocolate Namelaka, chocolate muffins and hazelnut ice-cream 12

Merchant cherry souffle with frangipane and almond ice cream 12

Our selection of British and Irish farmhouse cheese, poppy seed crackers and bara brith, onion and port chutney

Three 15 | Five 20 | Seven 23