

# SET LUNCH

Two Courses 54 Three Courses 62

Cauliflower velouté, hazelnut dressing,  
yeast and chive

Crispy middle white pork, mustard, caramelised apple and truffle

Duck liver parfait, pablo beetroot, blackberry and red leaves

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Roasted Cornish skate wing, jerusalem artichoke with parsley, caper and lemon dressing

Cumbrian chicken breast, hispi cabbage, mushroom and whey sauce

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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Baked rice pudding with poached pear,  
dulce chocolate and hazelnut

Forced Yorkshire rhubarb with ginger, almond sponge and rhubarb sorbet

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

# STARTERS

Bleasdale Estate partridge, crushed jerusalem artichoke, mushrooms and broth 21

Cornish Mackerel, saltbaked white beetroot, buttermilk and dill 18

# MAINS

Butter poached turbot and hen of the woods with cauliflower, grains and mussel sauce 42

Sladesdown guinea hen, crispy leg,  
ratte potato, chanterelles, morel and elderflower vinegar sauce 38

# DESSERTS

Garden apple mille-feuille with buttermilk custard, and whey caramel 12

Warm Valrhona chocolate tart with crème fraiche ice cream and Pedro Ximenez 12

# CHEESE

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

Three 15 | Five 20 | Seven 23