LUNCH SET MENU

Three courses for £48 per person, available for lunch reservations, Thursday to Saturday

STARTERS

Cauliflower velouté, hazelnut dressing, yeast and chive

Crispy middle white pork, mustard, caramelised apple and truffle

MAIN COURSES

Cumbrian chicken breast, hispi cabbage, mushroom and whey sauce

Cornish cod with brown shrimp mousse, roe tartare sauce and English asparagus

DESSERTS

Rum and raisin financier, poached pear, buttermilk custard and pear sorbet

Our selection of British farmhouse cheese, poppy seed crackers, bara brith, onion and port chutney (£6.00 supplement)