

SET LUNCH

Two Courses 54 Three Courses 62

Cauliflower velouté, hazelnut dressing, yeast and chive

Crispy middle white pork, mustard, caramelised apple and truffle

Cornish Mackerel, salt baked white beetroot, buttermilk and dill

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

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,
dulse chocolate and hazelnut

Buttermilk and honey custard tart, mead, crème fraîche ice cream

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

STARTERS

Gaisgill Row Farm Blue Grey beef tartare, salsify, mustard and oyster leaf 18

Duck liver parfait, pablo beetroot, blackberry and red leaves 18

MAINS

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

Sladesdown guinea hen, crispy leg, ratte potato, morel and elderflower vinegar sauce 40

DESSERT

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

Warm Valrhona chocolate tart with crème fraîche 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