

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

Saint-Sever guinea hen with ramson, celeriac and onion

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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Lemkin strawberries with crème fraiche and white chocolate namelaka

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

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

STARTERS

Quail filled with wild mushrooms, crispy leg, quinoa and wild garlic 22

Hereford beef tartare, chorizo, lovage and celeriac 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