

SET LUNCH

Two Courses 54 Three Courses 62

Garden courgette velouté with stereo broad beans and goats curd

East coast lobster salad, malted wheat and Tarleton tomato gazpacho

Duck liver parfait, pablo beetroot, blackberry and red leaves

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Cornish cod with 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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Lemken strawberries with crème fraiche and white chocolate namelaka

Brown sugar custard tart, pear, ginger ice cream

Our selection of British farmhouse cheese, poppy seed crackers and bara brith,
onion and port chutney (£6 supplement)

STARTERS

Hereford beef tartare, chorizo, lovage and celeriac 18

Isle of mull scallop and cured seabass with jalapeño, radish and cucumber 21

MAINS

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

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

DESSERT

Agen prune soufflé, amaretto, caramelized jerusalem artichoke ice cream 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