

# SET LUNCH

Two Courses 54 Three Courses 62

Garden courgette velouté with stereo broad beans and goat's curd

East coast lobster salad, malted wheat and Tarleton tomato gazpacho

Chicken liver parfait, pablo beetroot, blackberry and red leaves

\* \* \*

Butter poached cod, courgette flower stuffed with brown shrimp mousse, roe sauce

Sladesdown duck, pablo beetroot, merchant cherries and red leaves

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

\* \* \*

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

East coast lobster ravioli, peas and shellfish sauce 26

## MAINS

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

Sladesdown guinea hen, crispy leg, ratte potato, girolles 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

## SIDES

Roasted potatoes 7

Buttered garden greens 5

Cauliflower Cheese 7

Roasted carrots 7