



Cocktails

Seasonal Spritz
Seasonal ingredients,
Soda bubbles

Seasonal G&T
Sapling Gin,
seasonal ingredients, tonic

Boulangerie de paris sourdough & Estate Dairy cultured butter 2pp

Starters

Pressed Cumbrian saddleback ham hock & cured pork jowl,
mustard, winter spice preserved quince, nigella seeds, rye toast

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Cornish Salted Cod brandade, slow cooked duck egg,
scorched gem, bresaola



Mains

Roast Cornish pollock, steamed aubergine,
Greek yogurt, white bean, lobster oil

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Lake District braised beef shin,
"bourguignon", pomme purée

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Port & soy glazed 40-day aged Aynhoe Park venison haunch,
triple cooked chips, large leaf salad, peppercorn sauce
(+5 supplement)



Desserts

Muscovado sugar glazed choux bun, vanilla cream, apple & cider,
cinnamon custard

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Caramelised white chocolate cremeux, passion fruit,
yogurt sorbet, sesame crisp

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Selection of British & European cheeses,
served with apple or damson jelly

(+8 supplement / +11.5 extra course)

(Please ask a member of staff for our current selection)



2 courses 24.50

3 courses 29.50

(does not include drinks)

3 courses 37.50 (with cocktail)

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday – Friday 5.45pm – 6.30pm)

Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information
on ingredients in our food which contain allergens