



Boulangerie de paris sourdough & cultured butter 2pp  
Cobble Lane Cured charcuterie 10  
Noccelara de belice olives 5

### Starters

Cured wild bream, pickled melon, smoked almond,  
ajo blanco

Spring vegetable salad, Cornish goat's curd,  
pea ice cream

Cumbrian beef flank tartare, bloody mary dressing,  
egg yolk, marmite

### Main Courses

Cumbrian lamb saddle, hispi cabbage, babaganoush,  
black garlic, gremolata

Cornish cod, peas & bacon, baby gem,  
warm tartare sauce

BBQ celeriac, gribiche garnish, parmesan, gherkin  
hollandaise

8oz Dry aged Scottish black Angus sirloin  
Mixed leaf salad, triple cooked chips, peppercorn sauce  
(+5 supplement)

### Sides

Creamed potato 6      Triple cooked chips 6.5

Large leaf salad 4.5      Garlic & chilli broccoli 6.5

### Desserts

Pistachio frangipane tart,  
clotted cream & raspberry ripple

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Tonka bean mousse, amaretto, milk crisp,  
coffee ice cream

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Selection of British and European cheese,  
(served with biscuits, spiced pineapple chutney)

(Supplement +6 3 pieces/+10 5 pieces)

2 courses 60

3 courses 70

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