



COCKTAILS

OPIHR G&T

Opihr gin, tonic,
orange

BRAMBLE BEE

Patron tequila, Bombay Sapphire
gin, honey, citrus, orange bitters

2016 Grillo 'Terre Siciliane', Casano, Italy (500ml)

2015 Tempranillo 'Candidato 3', Spain (500ml)



Starters

Smoked Buccleuch shoulder fillet, egg jam,
Japanese radish, wild garlic, nasturtium

Cipollini onion & creamed leek, smoked haddock,
baked potato, aged parmesan



Mains

Cumbrian bone in Pork Loin, miso spiced aubergine,
radish, spring herbs

Roast Cornish cod cheeks, wild garlic & pistachio,
Jersey royals, baby gem

Macaroni & cheese, Montgomery cheddar, parmesan,
chanterelles, shaved mushroom

40 day aged, Cumbrian rump steak, cooked over charcoal,
served with mixed leaf salad, duck fat chips,
béarnaise or peppercorn sauce
(+5 supplement)

Add truffle, supplement 12



3 courses 26.5

3 courses 33.5 (with cocktail)

3 courses 35.5 (with wine carafe)

Discretionary service charge of 12.5%

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

BRITISH AND EUROPEAN CHEESES



Cheese selection, served spiced pear and golden raisin chutney
(+5 supplement/+8 extra course)

Goat: *Carboncino, Tor, Mothais*

Soft: *Waterloo, Morbier, Fearn Abbey*

Hard: *Comte, Abondance, 4 ewes*

Washed: *Pont L'evêque, Soumaintrain, Epoisses*

Blue: *Beauvâle, Cashel Blue, Saint Duthac*

DESSERTS

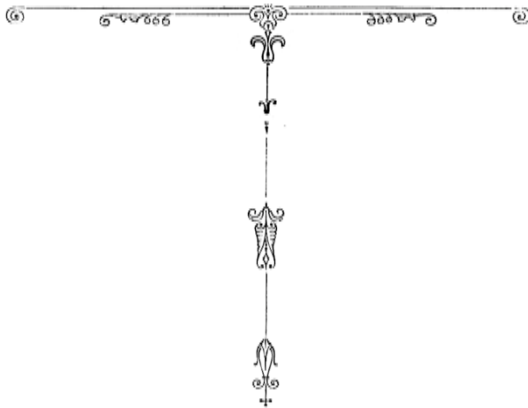


Caramelised milk tart, fromage frais,
ginger wine jelly

Poached strawberries, cream cheese panna cotta,
strawberry & beetroot sorbet, verjus, caraway

“Rhubarb & custard”

Aperol jelly, lemon sherbet, rhubarb sorbet, honeycomb,
caramel nuts



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