



COCKTAILS

BIG SMOKE G&T

Adam Woodyatt's NEAT Gin,
Fevertree smokey ginger ale,
dash of Italian

PEAR APERITIF

Grey Goose La Poire, italicus,
Rinquin, sauvignon blanc,
lime cordial, orange bitters

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

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



Starters

Tartare of Cornish mackerel, avocado, buttermilk & lime,
radish, rye bread, dill

Pressed Goosnargh chicken & hazelnut,
pickled celeriac, Pommery mustard, sourdough



Mains

Slow cooked Cumbrian pork cheeks, nettles & oats,
young turnip, ham hock

Brown butter poached cod, English peas, broad beans,
cured cucumber, mussel cream

Macaroni & cheese, Montgomery cheddar, parmesan,
mousserons, shaved mushrooms

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 for two to share)

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 with spiced pear and golden raisin chutney
(+5 supplement / +8 extra course)

Goat: *Sinodun Hill, Rachel, Le Pic*

Soft: *Tunworth, Finn*

Hard: *Gouda, Gorwydd Caerphilly, Mossfield*

Washed: *Langres, Rollright*

Blue: *Barkham Blue, Gorgonzola Piccante, Lanark Blue*

DESSERTS

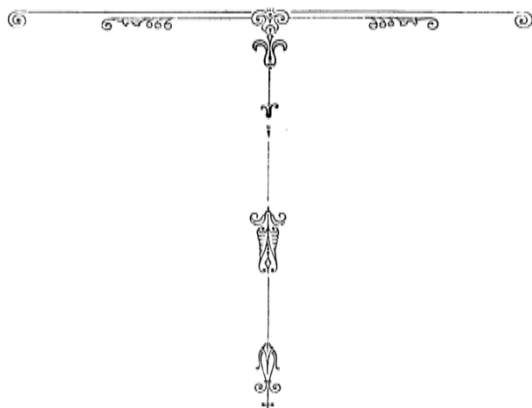


“Pisco Sour” Sundae

Lemon sherbet, mandarin sorbet, apricot,
pisco jelly, lemon thyme

Salted vanilla & chicory delice,
English cherries, vanilla ice cream

Toasted marshmallow ice cream, poached strawberries,
basil ash meringue, strawberry & Pimms



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