



COCKTAILS

GIN & TONIC

Perry Tot's Gin,
tonic, lemon

LEMON ON A PEAR

Ahus Akvavit, lemon, pear,
Prosecco

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

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



Starters

Cured Hampshire chalk stream trout, pickle kohlrabi,
togarashi mayonnaise, lime & vanilla cucumber, ponzu

Salt baked Jerusalem artichoke, Langres,
pickled hazelnuts, white chicory, cured egg yolk



Mains

Roasted Cumbrian cob chicken, brown butter,
sweetcorn, baby gem 'Caesar salad'

Roast Cornish skate wing, ras al hanout, fennel cream,
coco beans, braised celery

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: *Golden Cross, Rachel, Le Pic*

Soft: *Tunworth, Finn*

Hard: *Gouda, Gorwydd Caerphilly, Mossfield*

Washed: *Langres, Rollright*

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

DESSERTS

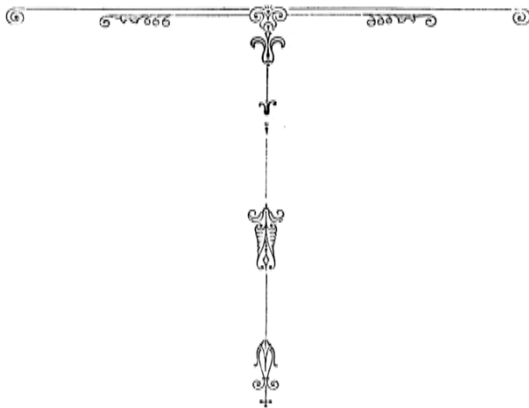


“Pisco Sour” Sundae

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

Victoria plum, goat curd pannacotta,
umeboshi plum sandwich, greengage sorbet, shiso

English strawberry, tomato & plum gazpacho,
Greek yoghurt sorbet, cardamom curd, basil



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