



## COCKTAILS

### TEQUILA & TONIC

Fever-Tree citrus tonic,  
Patron silver tequila,  
orange zest

### DIPPED PALOMA

Patron silver tequila, grapefruit gel,  
Fever-Tree citrus tonic,  
sweet & sour dust

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

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



## Starters

Salt baked Heritage beetroot, whipped goat cheese,  
orange & thyme  
Dairy, Sulphites, Gluten, Sesame

Cumbrian cob chicken thigh, lovage soup,  
smoked crème fraiche, crispy chicken skin  
Dairy, Gluten



## Mains

Confit Cumbrian saddleback belly, soubise,  
grain mustard, pickled red meat radish  
Mustard, Dairy, Sulphites, Celery

Roasted Cornish hake, smoked leeks,  
roasted garlic & sweetcorn, crispy oyster  
Fish, Shellfish (Mollusc), Dairy, Gluten

Macaroni & cheese, Montgomery cheddar, parmesan,  
mousserons, shaved mushrooms  
Gluten, Dairy, Egg

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



“Autumn Fruit Sour sundae

Sour apple sorbet, pear & Poire William ice cream,  
quince, cider jelly, apple foam, hazelnut

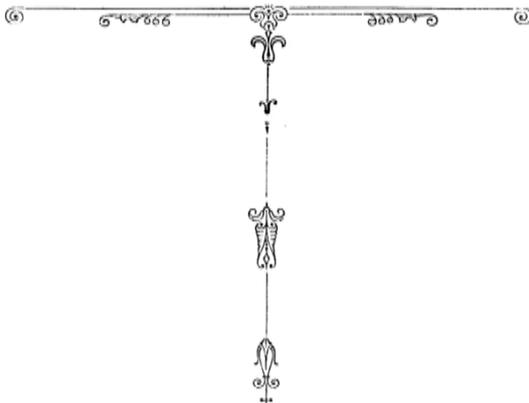
Dairy, Egg, Sulphites, Gluten, Nuts

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

Dairy, Gluten

Kalamansi curd, water chocolate ganache,  
soured yoghurt sorbet, honey olive oil sponge

Egg, Dairy, Gluten



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