



COCKTAILS

WHISKEY FOR BREAKFAST

Slane whiskey, rum, orange,
toast & marmalade, almond,
citrus, egg white

G&T

Ford's gin, fig liquor,
citrus tonic

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

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



Starters

Citrus cured Chalk stream trout tartare,
smoked avocado puree, radish, dill

Parsley root veloute, crispy hen's egg, pancetta,
spring greens



Mains

Braised Cumbrian pork cheek, horseradish mash,
onion marmalade, heritage carrots,
bone marrow sourdough crumbs

Roasted Cornish cod fillet, brown shrimps, chicken & herb sauce,
baby leek, broccoli, lemon purée

Macaroni & cheese, Montgomery cheddar, parmesan,
roasted Hen of the woods mushrooms, pangritata

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

Add black autumn 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 / +10 extra course)

Goat: *Driftwood*

Soft & Semi-hard: *Camembert, Morbier, Ogleshield*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Langres, Mont D'Or, Burwash Beer*

Blue: *Persillé de chèvre, Cornish Blue, Lanark blue*

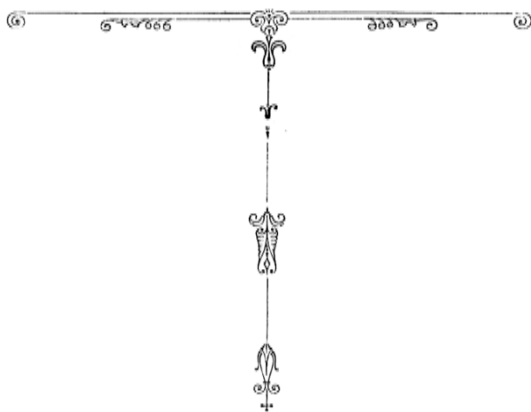
DESSERTS



Vanilla rice pudding, quince jam, crystallized almond,
vanilla ice cream

Pineapple carpaccio, spiced lime & ginger syrup,
coconut sorbet

Selection of ice creams & sorbets



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