



## COCKTAILS

### PINK LEMONADE

Limoncello, Aperol,  
rose vermouth, pink grapefruit,  
hibiscus, lemon, soda

### G&T

Crisp cucumber gin, rose,  
black pepper, 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

White onion soup, cauliflower,  
Tunworth, chive oil & ras el hanout



## Mains

Braised Cumbrian pork cheeks, olive oil mash, heritage carrots,  
bone marrow sourdough crumbs

Roasted Cornish cod fillet, St Austell Bay mussels,  
curry cream, black bean cassoulet

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 winter truffle, supplement +15



3 courses 28

3 courses 36 (with cocktail)

3 courses 38 (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: *Bosworth Ash*

Soft & Semi-hard: *Camembert, Morbier, Corra Linn*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Langres, Mont D'Or, Durrus*

Blue: *Devon Blue, Beauvale, Lanark blue*

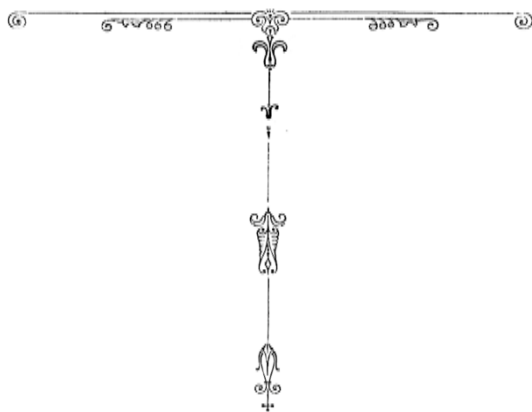
## DESSERTS



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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