



## COCKTAILS

### PALOMA GIMLET

Patron silver tequila, aperol,  
mezcal, pomelo cordial

### G&T

Botanist gin, bitters,  
light tonic

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

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



## Starters

Smoked ham knuckle, pickled Legbar egg,  
egg jam, grain mustard, potato chips

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



## Mains

Veal schnitzel, rainbow chard, Legbar egg,  
garlic & stout puree

Poached Cornish haddock 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, Roquefort*

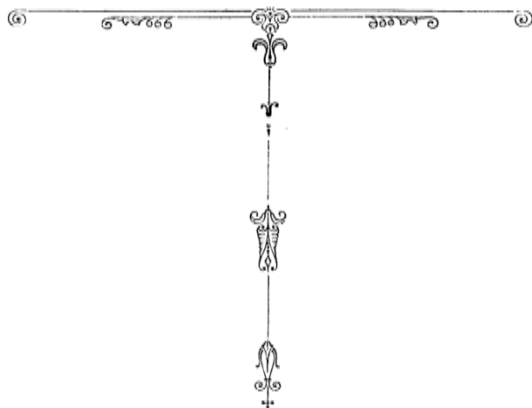
## DESSERTS



Lemonade parfait, confit fennel, black pepper meringue,  
citrus sherbet

Crème caramel, pomegranate & elderflower granita

Selection of ice creams & sorbets



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