



## COCKTAILS

FIG & HONEY DAIQUIRI

G&T

Bacardi Oro, mead, fig,  
citrus, honey

Bombay Sapphire Gin, Blue  
Curacao, Tonic

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

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



## Starters

Sweet Marmande tomato tartare, black olive mayonnaise,  
sourdough, whipped sheep ricotta

Cornish cod ceviche, lemon, smoked avocado,  
radish, smoked sea salt



## Mains

Confit Herdwick lamb shoulder, pea puree,  
aubergine, sugar snaps, pomme puree

Cep dusted pollock, mousserons, fresh peas,  
little gem, monks beard

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 spring truffle, supplement +10



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, Fleur de Chevre*  
Soft & Semi-hard: *Camembert, Morbier*  
Hard: *Westcombe Cheddar, Abondance, Corra Linn*  
Washed: *Langres, Durrus*  
Blue: *Devon Blue, Beauvale, Roquefort*

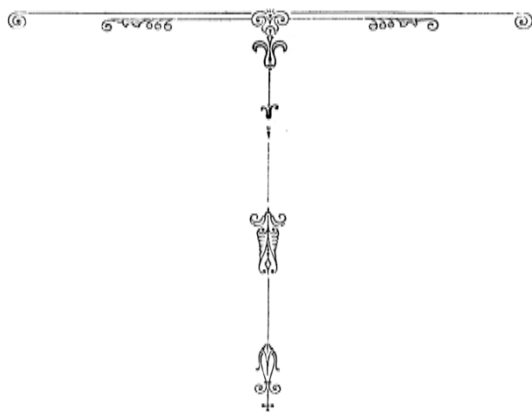
## DESSERTS



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

Vanilla crème caramel, English strawberry,  
white balsamic, black pepper

Selection of ice creams & sorbets



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