



COCKTAILS

COCKTAIL OF THE DAY

G&T
Bombay Sapphire Gin, Yuzu
Triple Sec, Rose liqueur,
Fevertree tonic

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

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



Starters

Isle of Wight tomato gazpacho, scorched baby plum tomatoes,
soused mackerel, pickled green strawberries

Goosnargh duck terrine, hoisin glaze, white peach, grelot onions,
pickled cucumber, crispy pancake



Mains

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

Cornish plaice, seaweed butter, brown shrimp,
English pea, broad bean, samphire, Linzer potato

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 summer truffle, supplement +10



2 courses 22

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: *Dorstone, Caprini*

Soft & Semi-hard: *Bix, Tomme d'estaing*

Hard: *Montgomery Cheddar, Coolea, Cornish Yarg*

Washed: *Baronet, Evenlode*

Blue: *Roquefort, Sparkenhoe blue, Vacca blue*

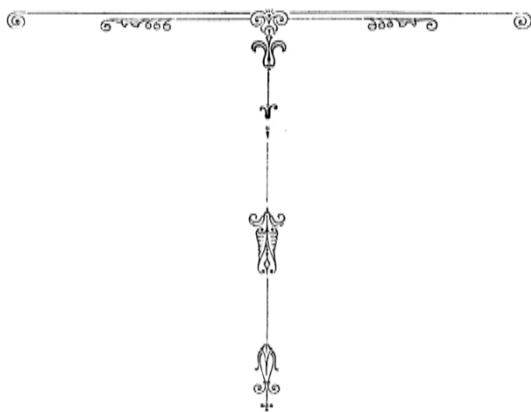
DESSERTS



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

'Strawberry cheesecake' feuille de brick, balsamic caramel,
strawberry sorbet, strawberry cheese

Selection of ice creams & sorbets



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