



## Cocktails

Cocktail of the day

Seasonal G&T

Sommelier selected carafe of white or red (500ml)



## Starters

Roast mackerel fillet, apple vinegar pickle, fresh green apple, golden raisins in cider, cauliflower puree, wood sorrel

Sweet & sour peperonata, Isle of white tomato, English burrata, young basil



## Mains

Roasted Cornish cod tranch, oyster emulsion, pickled cucumber & onion, dill oil

Slow cooked Cumbrian chicken, pea, baby gem, shallot cream thyme hasselback potato

Homemade campanelle, black cabbage pesto, pecorino, crisp brioche crumb

Aged Cumbrian Angus rump, cooked over charcoal, served with large leaf salad, triple cooked chips, béarnaise or peppercorn sauce (+7 supplement)



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)

(Please ask a member of staff for our current selection)

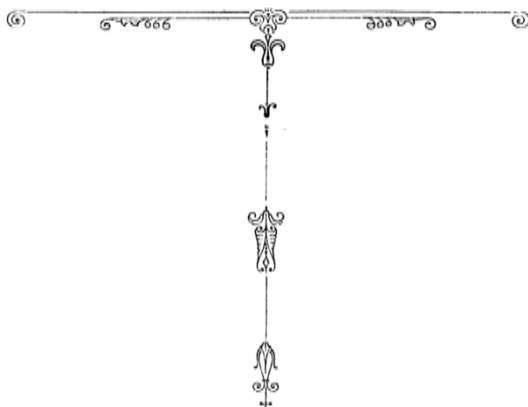
## Desserts



Honey sponge, macerated Kentish strawberries, vanilla cream,  
black sesame crisp

Yoghurt parfait, Kentish cherry jam, basil sorbet, almond

Selection of ice-creams & sorbets



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