

STARTERS

Spinach

Spinach soup, wild garlic and cream cheese toasts

Duck

Pressed duck foie gras and ham hock terrine, peppered pineapple, toasted brioche

Salmon

Treacle cured salmon, crisp radish salad and pumpernickel toasts

Wild mushrooms

Seasonal wild mushroom tartlet, truffle dressing and micro herb salad

Scallops

Seared scallops, cauliflower cream, grilled heritage potatoes and maple syrup dressing

MAINS

Beef

Roast aged beef sirloin, carrots, roast potatoes, Yorkshire pudding and beef gravy

Lamb

Roast leg steak of Lune valley lamb, garlic thyme potatoes, carrot cream and lamb gravy

Fish

Sustainable fish casserole, watercress cream and garlic scented croutons

Chicken

Free range chicken, wild garlic Jersey Royal new potatoes, tender stem broccoli and seasonal wild mushrooms

Butternut squash

Butternut squash, caramelised onion and lovage pie, buttered Savoy cabbage

PUDDINGS

Lemon

Warm gluten free lemon pudding, rhubarb ripple ice cream and vanilla yoghurt

Cherry

Cherry crème brulee tart, basil sorbet and cherry salad

Peanut

Iced peanut butter and chocolate brownie pudding, salted caramel sauce

Chocolate

Chocolate and orange pudding, chocolate crumble and mandarin sorbet

Cheese

A selection of British and continental cheeses from the trolley, served with water biscuits and dried fruit chutney

three courses £45.00

with a glass of Nyetimber Classic cuvée

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill.

If you have any specific food allergies or intolerances, please speak to staff about your requirements before ordering

