

A LA CARTE

STARTERS

Scallops *

Pan fried scallops, roasted red pepper dressing, crisp onion and coriander bhaji

Duck Liver

Pressed duck foie gras and gammon terrine, caramelised peppered pineapple

Mackerel

Crisp Cornish mackerel, potato mustard salad, parsley oil

Fig

Warm caramelised shallot and fig tartlet, herb salad and truffle dressing

Spinach

Spinach soup with a warm wild garlic and cream cheese sandwich

Smoked Haddock

Glazed naturally smoked haddock kedgeree risotto, warm granary toasts

Smoked Eel

Crispy bacon potato cake with warm Lincolnshire smoked eel, sea kale salad

Salmon

Salmon tartare with a cucumber salad, caviar and crisp pumpernickel toasts

MAINS

Beef **

Glazed beef fillet, broad beans, morel wild mushrooms and creamed potatoes

Chicken

Roasted chicken, tender stem broccoli, wild garlic Jersey Royal new potatoes and chicken cream sauce

Pork

Slow roasted Saddleback pork belly, caramelised apple, champ potatoes and apple pork gravy

Mutton

Lune valley mutton loin, braised mutton leg potato hash and roasted carrots

Butternut Squash

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

Bream

Gilt head bream, Jersey Royal new potatoes, Caesar dressing and roasted chorizo

Sea Bass

Roasted wild sea bass, swiss chard and a lightly spiced mussel casserole

Turbot

Roasted Cornish turbot "T-bone" steak, creamed peas and crisp Jersey Royal potatoes

two courses £42.00

three courses £48.00

* £5.00 supplement

** £8.00 supplement

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

