



COCKTAILS

GIN & TONIC

Glendalough gin,
tonic, lemon

BENEATH THE BRAMBLES

Glendalough gin, Riesling, forest
berries, citrus, soda

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

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



Starters

Cucumber cured Chalk Stream trout,
smoked avocado milk, pickled cucumber, rye & wasabi

Warm vichyssoise, crispy Heritage Breeds Legbar egg,
leek heart, watercress



Mains

Confit Cumbrian pork belly,
miso spiced aubergine, radish

Roast Cornish cod cheeks, wild garlic & hazelnut,
Jersey royals, baby gem

Macaroni & cheese, Montgomery cheddar, parmesan,
mousserons, shaved mushrooms

40 day aged, Cumbrian rump steak, cooked over charcoal,
served with mixed leaf salad, duck fat chips,
béarnaise or peppercorn sauce
(+5 supplement)

Add truffle, supplement 12



3 courses 26.5

3 courses 33.5 (with cocktail)

3 courses 35.5 (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 / +8 extra course)

Goat: *Sinodun Hill, Rachel, Le Pic*

Soft: *Tunworth, Finn*

Hard: *Gouda, Gorwydd Caerphilly, Mossfield*

Washed: *Langres, Rollright*

Blue: *Barkham Blue, Gorgonzola Piccante, Lanark Blue*

DESSERTS

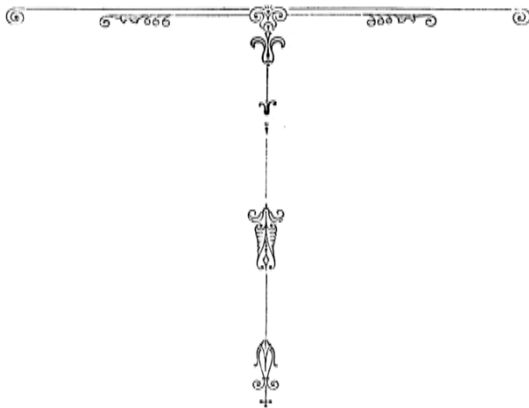


Caramelised milk tart, fromage frais,
ginger wine jelly

Poached strawberries, cream cheese panna cotta,
strawberry & beetroot sorbet, verjus, caraway

“Pisco Sour”

Lemon sherbet, mandarin sorbet, apricot,
pisco jelly, lemon thyme



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