



## Cocktails

Seasonal Spritz  
Seasonal ingredients,  
Soda bubbles

Seasonal G&T  
Sapling Gin,  
seasonal ingredients, tonic

Boulangerie de paris sourdough & Estate Dairy cultured butter 2pp

## Starters

Pressed Cumbrian saddleback ham hock & cured pork jowl,  
mustard, winter spice preserved quince, nigella seeds, rye toast

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Cured & scorched Gilt-head bream, warm tartare sauce,  
pickled white carrot, mustard leaf



## Mains

Roast Cornish pollock, celeriac & squid risotto (no rice),  
pickled celeriac, crispy trompette mushroom, sea herbs

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Lake District braised beef shin,  
"bourguignon", pomme purée

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Port & soy glazed 40-day aged Aynhoe Park venison haunch,  
triple cooked chips, large leaf salad, peppercorn sauce  
(+5 supplement)



## Desserts

Muscovado sugar glazed choux bun, vanilla cream, apple & cider,  
cinnamon custard

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Caramelised white chocolate cremeux, passion fruit,  
yogurt sorbet, sesame Crisp

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Selection of British & European cheeses,  
served with apple or damson jelly

(+8 supplement / +11.5 extra course)

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



2 courses 24.50

3 courses 29.50

(does not include drinks)

3 courses 37.50 (with cocktail)

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday - Friday 5.45pm - 6.30pm)

Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information  
on ingredients in our food which contain allergens