Boulangerie de paris sourdough & cultured butter 2pp
Cobble Lane Cured charcuterie 10
Noccelara de belice olives 5

**Starters**

Cured wild bream, pickled melon, smoked almond, ajo blanco

Spring vegetable salad, Cornish goat's curd, pea ice cream

Cumbrian beef flank tartare, bloody mary dressing, egg yolk, marmite

**Main Courses**

Pork ribeye, Borlotti & French beans, smoked eel

Cornish cod, sweetcorn & mussels mouclade, sea buckthorn

BBQ celeriac, gribiche garnish, parmesan, gherkin hollandaise

8oz Dry aged Scottish black Angus sirloin
Mixed leaf salad, triple cooked chips, peppercorn sauce (+5 supplement)

**Sides**

Creamed potato 6  Triple cooked chips 6.5
Large leaf salad 4.5  Garlic & chilli broccoli 6.5

**Desserts**

Tonka bean mousse, amaretto, milk crisp, coffee ice cream

Pistachio frangipane tart, clotted cream raspberry ripple

Selection of British and European cheese,
(served with biscuits, spiced pineapple chutney)

(Supplement +6 3 pieces/+10 5 pieces)

2 courses 60
3 courses 70

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.