



Cocktails

Passion Fruit Spritz
Aperitivo Select,
FAIR passion fruit, prosecco, soda

Seasonal G&T
Bombay Bramble Gin,
Elderflower Tonic

Boulangerie de Paris sourdough & Estate Dairy cultured butter 2pp

Starters

Beetroot, mackerel rilette, horseradish buttermilk

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Heritage carrot salad, sheep curd, carrot and cardamom ice cream



Mains

Cornish Hake, roasted parsnip, caper and raisin puree, curry
hollandaise

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BBQ celeriac, gribiche garnish, parmesan, gherkin hollandaise

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Pork collar, swede & turnip, charcuterie, cornichon

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45 Day aged Lake District Farmers native Cumbrian 9oz sirloin,
triple cooked chips, large leaf salad, peppercorn sauce
(+15 supplement)



Desserts

Eccles cake, Colston Basset stilton

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Almond financier, mango curd, pineapple salad, coconut sorbet

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Selection of British & European cheeses,
served with quince jelly

(+8 supplement / +11.5 extra course)

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



2 courses 29.50

3 courses 35

(does not include drinks)

3 courses with cocktail 43

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