



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

Starters

Aged Cumbrian beef flank tartare, chimichurri, jeruselem artichoke,
wasabi and avocado puree

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White asparagus salad, white balsamic, sheeps curd, bitter leaves

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Seabream ceviche, prawn mayonnaise, Kaffir lime, tapioca cracker

Main Courses

Pork collar, swede & turnip, charcuterie, cornichon
Monkfish, leeks, potato, Morteaux sausage, mussel velouté

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Roasted cauliflower, coriander & lime pesto, Bombay mix, satay
sauce

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45 Day aged Lake District Farmers native Cumbrian Sirloin
mixed leaf salad, triple cooked chips, peppercorn sauce
(+5 supplement)

Sides

Creamed potato 6 Triple cooked chips 6.5

Hispi cabbage, parmesan & chives 6.5

Large leaf salad 4.5

Garlic & chilli broccoli 6.5

Desserts

Black forest mousse, mascarpone, cherry sorbet

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Banana parfait, passionfruit, chocolate ganache, almond tuiles

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Selection of British and European cheese,
served with quince jelly

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

2 courses 60

3 courses 70