



## 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 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 5.00pm - 6.30pm)  
Discretionary service charge of 12.5% will be added to your bill.

