



BOULANGERIE DE PARIS SOURDOUGH & CULTURED BUTTER 2PP  
COBBLE LANE CURED CHARCUTERIE 10  
NOCELLARA DEL BELICE OLIVES 5

STARTERS

AGED CUMBRIAN BEEF FLANK TARTARE, CHIMICHURRI, JERUSALEM  
ARTICHOKE, WASABI AND AVOCADO PUREE

WHITE ASPARAGUS SALAD, WHITE BALSAMIC, SHEEP'S CURD, BITTER LEAVES

SEABREAM CEVICHE, PRAWN MAYONNAISE, KAFFIR LIME, TAPIOCA CRACKER

MAIN COURSES

PORK COLLAR, GRELOT ONION, CELERIAC SAUERKRAUT, MUSTARD SAUCE

CORNISH MONKFISH, LEEKS, POTATO, MORTEAU SAUSAGE, MUSSEL  
VELOUTÉ

ROASTED CAULIFLOWER, CORIANDER & LIME PESTO, BOMBAY MIX, SATAY  
SAUCE

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

BANANA PARFAIT, PASSIONFRUIT, CHOCOLATE GANACHE, ALMOND TUILE

SELECTION OF BRITISH AND EUROPEAN CHEESE,  
SERVED WITH QUINCE JELLY

(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