



Cocktails

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

Seasonal G&T
Bombay Bramble Gin,
Elderflower Tonic

Sourdough bread & Estate Dairy cultured butter 2pp

Starters

Seabream ceviche, prawn mayonnaise, Kaffir lime, tapioca cracker

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Golden beetroot salad, white balsamic, sheeps curd, bitter leaves

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Burrata, confit oxheart tomato, basil, seaweed butter



Mains

Lamb belly, ratatouille, BBQ courgette, olive & basil sauce

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Cornish hake, crushed jersey potato, confit fennel, bouillabaisse sauce

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Roasted cauliflower, coriander and lime pesto, bombay mix, satay sauce

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



Desserts

Eccles cake, Colston Basset Stilton

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Pain perdu, caramelized, banana, lime, pretzel ice cream

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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