



Cocktails

Passion Spritz
Aperol, passion fruit,
Prosecco, soda

Seasonal G&T
Red berries Gin,
edelflower tonic

Boulangerie de paris sourdough & Estate Dairy cultured butter 2pp

Starters

Lake District duck terrine, duck liver parfait,
blackberry, pickled mustard seed

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Spring vegetable salad, Cornish goat's curd, pea ice cream



Mains

Crisp Dorset lemon sole, Fowey mussels,
cucumber & beurre blanc, herb emulsion

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Norfolk sweetcorn risotto, sprouting grains, meadowsweet

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Roast west country chicken, "neeps & tatties",
haggis, roast chicken cream

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Cumbrian Saddleback pork ribeye,
triple cooked chips, large leaf salad, peppercorn sauce



Desserts

Milk chocolate cremeux, Guinness sponge, coffee, vanilla mascarpone,
buckwheat

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Treacle tart, crème fraiche ice cream, earl grey

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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