

*From the counter:
Hot broth
Dips & crackers
Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Tater 'ash of aged Cumbrian sirloin with mushroom catsup
Black Oak Vineyard, Lepiane 2013

Almond poached cod, elderflower hollandaise & courgette
Friulano, Livio Felluga, Friuli-Venezia Giulia, Italy 2018

Rhug Estate chicken with garlic, girolles & peas
Valpolicella Classico Superiore, Meroni, Veneto, Italy 2012

Strawberry jelly, milk biscuit, clotted cream ice cream
Ice Wine, Cabernet Franc, Peller Estates, Canada 2015

Afters

£65

MATCHING WINES

4 glasses £60

CHEESE

St James, walnut biscuit & armagnac prune
(Supplement £12)

GOLDEN EMPIRE

Great British Menu 2016
(Supplement £20)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

