

SET LUNCH

Two Courses 59 Three Courses 68

Celeriac velouté, mushroom escabeche and hazelnut

Cured trout, buttermilk, golden beetroot, fennel and preserved lemon

Duck liver parfait, pablo beetroot, blackberry and red leaves

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Butter poached cod, roe tartare sauce and English asparagus

Dorset Sika deer, parsnip, hen of the woods, pickled walnut and stout sauce

Slow cooked shoulder of Herdwick lamb,
roscoff onions, Yorkshire pudding and gravy

Roast 60 day aged Belted Galloway sirloin,
watercress and horseradish, Yorkshire pudding and gravy

Chateau of Hereford beef to share (for two), watercress and horseradish,
Yorkshire pudding and gravy
(£65 supplement)

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Milk chocolate namelaka, chestnut, caramel, muscovado and vanilla ice cream

Blood orange cheesecake and sorbet with burnt orange syrup

Our selection of British farmhouse cheese, poppy seed crackers,
fruit loaf, onion and port chutney (£7 supplement)

STARTERS

Hereford beef tartare, chorizo, lovage and celeriac 20

Isle of mull scallop and cured seabass with jalapeño, radish and cucumber 23

MAINS

Roast Cornish monkfish and hen of the woods, hispi cabbage and choucroute sauce 45

Sladesdown guinea hen, crispy leg, ratte potato, chanterelles
and elderflower vinegar sauce 43

DESSERT

Forced Yorkshire rhubarb with ginger, almond sponge and milk ice cream 16

Agen prune soufflé, amaretto, caramelized jerusalem artichoke ice cream 16

CHEESE

Our selection of British farmhouse cheese, poppy seed crackers and fruit loaf,
onion and port chutney

Three 16 | Five 21 | Seven 24

SIDES

Roasted potatoes 9

Buttered garden greens 7

Cauliflower Cheese 9

Roasted carrots 9