

# THE CORN STORES

*by* RAREBREED DINING

2 Course £47 / 3 course £58 / 4 course £65

## **Snack**

## **Bread & butter**

## **Appetiser**

### First

Raw Lake District Farmers beef, gherkin, yolk, nori

Locally shot partridge, salsify, pinecone syrup

Shaved highland wagyu ribeye, hen of the woods, black truffle (£25 supp)

### Second

Line caught john dory, granny smith, BBQ leek

Cornish mackerel, bone dressing, toast

Cod, mashed potato, smoked butter sauce

### Main

Windsor estate venison, celeriac, cabbage, walnut, truffle sauce

Aylesbury duck breast, sweetcorn, black pudding, chanterelles

Veal rump, onions, wild garlic capers, jerusalem artichoke

### Sweet

## **Pre-dessert**

70% Dark chocolate, crispy rice, toasted seaweed

Roasted black fig, rice pudding, earl grey

English raspberries, coffee, beetroot

Invisible Chips – 0% fat 100% charity £4.5

Before ordering, speak to our staff if you have  
a food allergy or intolerance. A discretionary service charge  
of 12.5 % will be added to your bill. All prices are inclusive of VAT.

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350g 6-Week aged sirloin for one

Served with cep fries, BBQ vegetables

Peppercorn sauce or brown butter hollandaise

£50 or £30 supplement to restaurant menu

300g 6-Week aged ribeye for one

Served with cep fries, BBQ vegetables

Peppercorn sauce or brown butter hollandaise

£55 or £35 supplement to restaurant menu

450g Highland wagyu ribeye for two

Served with cep fries, salt baked celeriac & smoky leeks

Peppercorn sauce

£135 or £105 supplement to restaurant menu

All our meats are cooked pink unless you would prefer them to be well-done.

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