



Thursday 11th June 2026

£68 for 3 courses

Celeriac Croustade

Crispy & Pickled Chokes ~ Warm Cheese Mousse

Oak Smoked Haddock

Radishes ~ Apple ~ Curried Yogurt

Wareing's Cauliflower

Madras ~ Beer Vinegar ~ Aerated Yogurt ~ Coriander

Cobrey Farm Asparagus

Yuzu ~ Smoked Pike Roe ~ Garden Sorrel ~ Quail's Egg



Juroc Pork Fillet

San Marzano ~ Pea Cream ~ Rufford Ulster's ~ Mrs Ryan's Oregano

Cornish Cod

Manx Langoustine ~ Brown Shrimps ~ Kombu Dashi

Herdwick Hoggett

Heritage Potato ~ Spring Greens ~ New Season Courgette

Cevennes Onions Agnolotti

Asparagus ~ Girolles ~ Parmesan Air ~ Onion Broth

Selection of Farmhouse Cheeses

Wildflower Honey ~ Our Fruit Loaf & Thins

(Available as an additional course – £10 Supplement)

Pink Lady

Caramelised Puff Pastry ~ Apple Verbena ~ Honey

Chocolate Mousse

Milk Sorbet ~ Crispy Praline

Banks Strawberries

Nougat Parfait ~ Iced Yogurt ~ Garden Sorrel

Bespoke Wine Pairing

(125ml per Glass Starter and Main course
50 ml for Dessert/Cheese)

2 Glasses £22

3 Glasses £29

All prices are inclusive of the current rate of VAT at 20%.

A 10% discretionary service charge is added to all bills