

ROWAN

ISLE OF WIGHT TOMATO CUSTARD

feta, goral olives, anise hyssop

POACHED WILD SEA TROUT

bonito, sour cabbage, miso butter sauce

LOBSTER AGNOLOTTI

cucumber & yuzu relish, lemongrass bisque

CHICKEN & GOOSE LIVER GALANTINE

poached apple, grape, apple & koji purée

STUFFED GUINEA FOWL

roast lemon purée, new season peas, wild garlic, vin jaune

ROAST SADDLE OF CUMBRIAN LAMB

sticky rib, sheep yoghurt, Yorkshire asparagus, fermented Gem

CORNISH MONKFISH

broccoli purée, seaweed, Morecambe Bay potted shrimp sauce

RICOTTA GNOCCHI

fennel salad, verjus, Rothay Manor herbs

BRITISH CHEESE SELECTION *(£17 supp)*

DARK CHOCOLATE SOUFFLÉ

roasted kombu & vanilla ice cream

BRILLAT-SAVARIN CHEESECAKE

Garigette strawberries, lavender, strawberry sorbet

WHITE CHOCOLATE GANACHE

poached Yorkshire rhubarb, rhubarb sorbet, marigold

2 courses - £65

3 courses - £79

A discretionary service charge of 12.5% will be added to your bill.
If you have any food allergies or intolerances please let us know.

