

ROWAN

ISLE OF WIGHT TOMATO CUSTARD

feta, gordal olives, anise hyssop

WILD SEA BASS TARTARE

hazlenut, green strawberry, elderflower & buttermilk dashi

BBQ LOBSTER TAIL

sour cabbage, caviar, XO butter sauce

CHICKEN & GOOSE LIVER GALANTINE

poached apple, grape, apple & koji purée

STUFFED CUMBRIAN CHICKEN

roast lemon purée, bbq corn, pancetta, vin jaune, truffle

ROAST SIRLOIN OF HERITAGE BEEF

beef fat rösti, pickled gem, crème fraîche, anchovy ragù

SCOTTISH MONKFISH

broccoli purée, seaweed, Morecambe Bay potted shrimp sauce

RICOTTA GNOCCHI

fennel salad, verjus, Rothay Manor herbs

BRITISH CHEESE SELECTION (£17 supp)

SALTED CARAMEL CUSTARD TART

Pedro Ximénez, bitter chocolate, hazelnut ice cream

VANILLA RICE PUDDING

mango, lime, tequila

WHITE CHOCOLATE GANACHE

new season cherries, pistachio, cherry sorbet

2 courses - £70

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.

