



Lunch Menu

3 Course 42 / 2 Course 35

Cured sea bream ceviche, prawn head emulsion, wasabi & lime,
shiso dashi tapioca crisp

Roasted Jeruselum artichoke, cashew pesto, smoked chestnut,
red onion marmalade, artichoke & truffle veloute

King prawn & lobster raviolo, smoked hay butter, courgette & basil,
shellfish bisque (13 supplement)

Cornish monkfish tempura, braised puy lentils,
vadouvan beurre blanc, curry leaf oil

Highland venison haunch, braised red cabbage,
venison shepherd's pie, cime di rapa, quince & lingonberry sauce

Cumbrian beef sirloin, triple-cooked chips,
béarnaise & peppercorn sauce (22 supplement)

Hazelnut financier, salted caramel ice cream,
dark chocolate mousse

Yorkshire rhubarb, Madagascan vanilla parfait,
stem ginger ice cream

Selection of 3 or 5 cheeses (6.5/12 supplement)

Discretionary 12.5 % service charge will be added to your final bill. All prices include VAT.
Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our
cheese is made from raw milk.