

THE MENU

STARTERS

Wye valley asparagus, poached egg, hollandaise sauce (V) 188kcal

Confit chicken terrine, pickled vegetables, toasted focaccia, burnt garlic mayo 425kcal

London cure smoked salmon, citrus yoghurt, edamame, radish*
£3.50 surcharge applies, 226kcal

Homemade 'Waste Knot' soup of the day (VG) please ask for kcal

Caramelised goats cheese, beetroot carpaccio, toasted hazelnuts, aged balsamic 491kcal

MAIN

Roast supreme of chicken, dauphinoise potato, beetroot puree, steamed greens, chicken jus
695kcal

Cod, salmon and smoked haddock fishcake, crushed peas, sauce vierge, watercress 568kcal

Linguine with King prawns, cherry tomatoes, bisque sauce 652 kcal

Braised shoulder of Herdwick lamb, dauphinoise potato, carrot puree, courgette, lamb jus*
*£5 surcharge applies, 1011kcal

A warm salad of quinoa, cherry tomato, summer vegetables, vegan feta, crispy artichoke (VG)
474kcal

SIDE DISHES

Truffle, rosemary and Parmesan fries 360kcal 5.50

Traditional Caesar salad 360kcal 5.50

THE MENU

DESSERTS

Raspberry Tiramisu 398 kcal

White chocolate crème brûlée with summer fruits 555 kcal

Saffron poached pear, chocolate sauce, coconut cream, chocolate soil (VG) 321 kcal

A selection of 3 British artisan cheeses, spiced apple chutney, grapes and sourdough crackers*

£3.50 surcharge applies, 634kcal

Lincolnshire poacher – a hard unpasteurised Cheddar style cow’s milk cheese with meaty, brothy, umami notes up front giving way to a fruity sweetness on the finish

Bath soft Cheese- a full flavoured organic creamy brie style cheese made to an original 19th Century recipe, a mild mushroom flavour with a citrus hint

Brighton Blue - A mild, semi-soft cheese with a mellow blue flavour. It has a slightly salty finish with a delicious melt in the mouth texture

PORT & DESSERT WINE

Kopke Fine Tawny Port

From the world’s oldest Port House, aromas of ripe & honeyed fruit with notes of vanilla and spice 157Kcal

9.95

100ml

Chateau Petit Vedrenes 2017

Sauternes – Tropical, ripe & Luscious 159Kcal

12.95

100ml

TWO COURSES

30.00

THREE COURSES

40.00

*£3.50 / £5.00 surcharge applies

If you have a food allergy or intolerance, please ask a member of our team for information.

A discretionary service charge of 12.5% will be added to your final bill. We are cashless restaurant.

All major credit cards accepted.

Please note that all restaurant bookings have a minimum spend of £35 per person