

THE MENU

STARTERS

H. Forman's cured salmon, pickled cucumber, dill buttermilk, brioche

Baby artichokes, pickled mushrooms, poached Burford brown egg, salsa verde

Pressed ham hock, piccalilli sauce, sourdough toasts

MAIN

Herdwick lamb rump, dauphinoise potatoes, tenderstem broccoli, tomato and mint jus*

Smoked haddock and Scottish salmon fishcake, buttered spinach and kale, tartar sauce

Pumpkin and ricotta raviolis, pumpkin velouté, lovage pesto, kale crisps

DESSERTS

Dark chocolate ganache with salted caramel and blackberry jam

Madagascan vanilla crème brûlée with raspberries and shortbread

Selection of British artisan cheeses, biscuits and chutney

TWO COURSES
30.00

THREE COURSES
40.00

*£3.50 surcharge applies

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