

Lunch Menu

STARTERS

CHICKEN & LEEK TERRINE

Pistachio, Brioche

CHARRED MACKEREL

Crispy Cod Brandade, Horseradish

ROOT VEGETABLE & CHEDDAR TART

Squash Puree, Beetroot Tuile

MAINS

HAM HOCK

Quail Egg, Hasselback Potato, Savoy Cabbage, Mustard & Chive Emulsion

SEATROUT

Buttered New Potatoes, Red Chicory, Salmon Roe & Caper Beurre Blanc

BBQ VENISON

*Mash Potato, Sprouting Broccoli, Jerusalem Artichoke, Jus
(£6 Supplement)*

CHARRED ONION, SUNFLOWER SEED EMULSION

Celery Root Sauce, Thyme Shallot Crumb

DESSERTS

TREACLE TART

Clotted Cream Ice Cream, Almond Tuile

BRAMLEY APPLE TRIFLE

Crème Fraiche Sorbet

PISTACHIO PARFAIT

Forced Yorkshire Rhubarb, Champagne Jelly

SELECTION OF BRITISH & LOCAL CHEESE'S

*Homemade Chutney & Crackers, Candied Walnuts, Watercress
(£7 Supplement)*

2 COURSE £37

3 COURSE £39

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering