

Lunch Menu

STARTERS

BEETROOT CURED SEA TROUT
Whipped Lemon Cream Cheese, Bitter Leaves

GLAZED HAM HOCK
Piccalilli, Herb Tuile

HERITAGE TOMATO & BURRATA TART
Basil

MAINS

GRESSINGHAM DUCK
Pommes Maxim, Summer Peas, Apricot, Game Jus

SEA BREAM
New Season Potatoes, Rainbow Chard, Crab Foam

HERITAGE CARROT & RED ONION TARTE TATIN
Harrogate Cheese Foam, Hazelnut Crumb

DESSERTS

STRAWBERRY FRAISIER
White Chocolate Ice Cream

LEMON MERINGUE TART
Crème Fraîche Lime Sorbet

MILK CHOCOLATE MOUSSE
Espresso Gel, Salted Caramel Ice Cream

SELECTION OF BRITISH & LOCAL CHEESE'S,
Quince Membrillo, Homemade Crackers, Candied Walnuts, Watercress
(£6 supplement)

2 COURSE £41

3 COURSE £44

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