

CURIOUS

*Ricotta Stuffed pappardella,
lemon zest, trout and herring roe,
sturgeon bottarga
£13.00

Quail pithivier,
baby leaf salad, jus
£14.00

Roast diver scallop,
Jerusalem artichokes,
amaranth, smoked velouté
£17.50

SUBTLE

*"Acquerello risotto",
kabocha pumpkin, black crumble
and red wine reduction
£16.00

Roast mushroom tartelette,
parsley purée, chopped black
winter truffle, consommé
£19.00

Celeriac "cacio e pepe" with
extra-aged balsamic vinegar
£18.00

DELICATE

Roast monkfish, parsley root,
squid, lemon condiment and
foraged leaves from the coast
£31.50

Grilled Stone bass, roast fennel,
citrus, crisp wild rice
£26.50

*Confit Loch Duart salmon,
leek, nori and wasabi condiment
£24.00

ROBUST

Roast saddle of Herdwick lamb,
artichokes, black olives, jus
£31.50

*Dry aged duck,
stuffed red onion, salsify,
hazelnut and red wine jus
£27.00

Roast Rib of veal,
confit potatoes, pied-de-mouton,
fresh horseradish, veal jus
[For 2 persons £80.00]

STRONG

Stichelton, baby leaf salad,
homemade seed cracker
£12.50

GREEDY

Bergamot and lemon tartelette,
hazelnut praline and preserved lemon
£11.50

*Molten chocolate tart,
pecan praline, salted caramel
and mascarpone ice cream
£11.50

White chocolate and yoghurt mousse,
poached pink Yorkshire rhubarb, sorbet
£11.50

BE ADVENTUROUS WITH OUR TASTING MENU

Choose a dish from each trait
£80.00 pp
Wine pairing £75.00 pp

SPONTANEOUS LUNCH MENU (AVAILABLE TUESDAY-FRIDAY)

Starter, main and dessert
£39.00 pp (Including coffee & water)
**Dishes included*

In order to reduce carbon emission and glass usage, we are serving
unlimited still and sparkling filtered water for £1.50 per table.

A discretionary service charge of 12% will be added to your bill. Please inform
a member of staff if you have any particular allergies or dietary requirements.
Please kindly note, all game is wild and therefore may contain shot.