Seasonal Dinner Menu (Sample)

£75 for 3 courses

Available 6 to 9pm

Thursday & Friday in November

Wednesday, Thursday & Friday in December (Except the 24th & 25th)

Celeriac Croustade

Crispy & Pickled Chokes ~ Warm Cheese Mousse

Fjord Sea Trout

Radishes ~ Apple ~ Curried Yogurt

Wareing's Cauliflower

Madras ~ Beer Vinegar ~ Aerated Yogurt ~ Coriander

Cobrey Farm Asparagus

Yuzu ~ Girolles ~ Quail's Egg ~ Elderflower Hollandaise

Juroc Pork Fillet

Strabella Tomato ~ Pea Cream ~ Rufford Ulster's ~ Mrs Ryan's Oregano

Cornish Pollock

Manx Langoustine ~ Brown Shrimps ~ Kombu Dashi

Herdwick Hogget

Heritage Potato ~ Onion ~ New Season Courgette

Cevennes Onions Agnolotti

English Peas & Broad Beans ~ Parmesan Air ~ Onion Broth

Selection of Farmhouse Cheeses

Wildflower Honey ~ Our Fruit Loaf & Thins

(Available as an additional course – £10 Supplement)

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Rummed Sugar Loaf Pineapple

Iced Alfonso Mango ~ Caramelised Coconut ~ Lime Meringue

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Oakchurch Raspberries

Baked Cheesecake ~ Verbena ~ Caramelised White Chocolate

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Banks Strawberries

Nougat Parfait ~ Iced Yogurt ~ Garden Sorrel

Bespoke Wine Pairing

(125ml per Glass Starter and Main course

50 ml for Dessert/Cheese)

2 Glasses £22

3 Glasses £29

All prices are inclusive of the current rate of VAT at 20%.

A 10% discretionary service charge is added to all bills