

DINNER

STARTERS

Soup of the Day

£9.00

Cured Salmon Pastrami

cucumber – apple – buttermilk sauce

£ 15

Salt Aged Confit Duck Ballotine

walnut ketchup – toasted brioche,

£16

Omelette Arnold Bennet Soufflé

crushed peas – smoked haddock – mustard velouté

£15

Roast Cauliflower

slow-cooked egg – hazelnut & leek dressing

£12

MAINS

Confit New Season Cumbrian Lamb

white asparagus – kohlrabi – balsamic & mint

£39

Treacle Sirloin of Aged Welsh Beef

wild garlic – morels – potato & beef cheek

£44

Whole Roasted Anglesey Lobster Tail

curry velouté – fennel relish – grapefruit - sweetcorn

£45

Fillet of Stone Bass

stuffed courgette flower – scallop – courgette puree – truffle sauce

£37

Herb Gnocchi

autumn truffle - wild garlic – parmesan foam – fennel relish

£28

SIDES - £6

Creamed Spinach

Minted Jersey Royals

Tender Stem Broccoli & Garlic Butter

*Please inform a member of the team of any allergies or concerns.
All our breads and dishes may contain traces of nuts and other allergens.*