

Sample Dinner Menu

AVAILABLE 6PM – 8.30PM FRIDAY & SATURDAYS

Squid tempura, Vietnamese style dipping sauce

Crispy pork belly and black pudding, chipotle melted onions

Burrata and confit fennel, radicchio, heather honey, toasted almonds

Minted pea velouté, smoked ham hough, poached duck egg

Grilled sea bream, green beans, black olive tapenade

Stone bass, fennel, chorizo and tomato stew

Buttered plaice fillet, new season peas, pancetta and mint

Rump of black face lamb, pesto baked aubergine, kalamata jus

Breast Cumbrian chicken, savoy cabbage, broad beans and tarragon

Charred tender stem broccoli, roasted aubergine, smoked grains, dukkha

Grilled Scotch rib eye, Lyonnaise potatoes, béarnaise sauce

(£9.50 supplement)

Strawberry tart, vanilla bean ice cream

Smashed chocolate brownie, peanut butter ice cream

Elderflower panna cotta, macerated raspberries

Selection of homemade ice creams & sorbets

Selection of artisan cheeses

(£4.50 cheese supplement)

2 courses £35.25

3 courses £42.25

We use nuts and common allergens in our kitchen, traces may be present in our dishes and not all ingredients are listed.

YOU MUST INFORM US PRIOR TO ORDERING, IF YOU HAVE A FOOD INTOLERANCE, ALLERGY OR SPECIFIC DIETARY REQUIREMENT

A discretionary service charge of 10% will be added to tables of 8 and over