

Sample Dinner Menu

Available 6pm-9pm Fri & Sat

Warm salad of sea bream,
crisp prosciutto, shimeji mushrooms

Fresh garden pea velouté ,
flaked hot smoked salmon, lemon oil

Slow roast pork belly,
toasted almonds, grilled tender stem, romesco

New season English asparagus,
soft poached duck egg, glazed hollandaise sauce

Pea and beetroot salad,
toasted pecans, creamed feta

Roast fillet mignon,
woodland mushrooms, spinach and pancetta

Breast of Cumbrian chicken,
butter glazed baby carrots, tarragon reduction

Roast stone bass,
fennel, chorizo and tomato ragout

Fillet of cod,
mussel and saffron cream

Roasted cauliflower,
golden raisin and pomegranate

Grilled Scotch rib eye,
Lyonnais potatoes, béarnaise sauce
(£9.50 supplement)

Chocolate delice,
bitter orange sorbet

Ginger panna cotta,
compote of vanilla poached soft fruits

Glazed lemon tart,
raspberry sherbet

Selection of homemade ice creams & sorbets

Selection of artisan cheeses
(£4.50 cheese supplement)

2 courses £32.25

3 courses £39.25