

LUNCH MENU

STARTERS

Confit duck terrine, cauliflower, brioche crumbs, piccalilli and nasturtium leaves

Beetroot cured salmon gravadlax, celeriac, soda bread crostini and beetroot sorbet

Yorkshire blue cheese mousse, mixed seed crackers, charred broccoli and a pear and raisin chutney

Cherry Orchard pork fillet, black pudding crumble, sauerkraut, apple and a mustard mayonnaise

Curried cod cheeks, spiced lentils and a mango and chili hollandaise

MAIN COURSES

Black treacle braised shin of beef, king oyster mushrooms, fondant potatoes and grilled baby gem

Free range chicken breast, crispy chicken nuggets, smoked pancetta, Brussel sprouts and parsnip puree

Pan fried sea bream, pearl barley risotto, caperberries, beer batter scraps and a passion fruit nage

Fillet of hake, roasted cauliflower, pine nut paste, lemon mayonnaise and a Pernod cream sauce

Wild mushroom and potato cannelloni, tarragon cream, buttered kale and potato crumble

DESSERTS

Winter fruit parfait with a coconut and cranberry granola

Beetroot and double chocolate brownie, cocoa tuille and a white chocolate ice cream

Bread and butter pudding, sour apples, sultanas and a cider sorbet

Carrot and pecan Swiss roll, glazed carrots, toasted pecans and a cinnamon ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £28.00 / 3 courses £37.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£2.90 each

A discretionary service charge of 12% will be added to your bill & VAT is included

If you have any allergies or dietary requirements, please let us know prior to ordering

*"The only thing worse in the world than being
talked about is not being talked about"*

OSCAR WILDE