

LUNCH MENU

STARTERS

Lime cured fillet of mackerel, grape and apple salad, pickled cucumber and a dill emulsion

Slow cooked pig's cheeks, mustard seeds, cider jelly, spinach and pork scratchings

Yorkshire blue cheese panna cotta, pear chutney, pumpkin seed crackers and a shallot and celery vinaigrette

Smoked haddock and mussel tartlet, potato puffs and a leek and chervil velouté

Salt baked celeriac and polenta chips, roasted garlic purée, celeriac cream and a watercress salad

MAIN COURSES

Braised shin of Ashdale beef, mushroom and chive risotto, rainbow chard and a red wine jus

Maple glazed belly of pork, charred tender stem broccoli, sautéed chorizo, apples and saffron potatoes

Fillet of plaice, red quinoa, baby beetroot and leeks, roasted hazelnuts and a vermouth nage

Pan fried hake, roasted fennel, anchovies, Pommes Maxim and a lemon and garlic sauce

Potato and black truffle feuille de brick cannelloni, curried cauliflower, pickled raisins and baby onions

DESSERTS

Almond, pear and liquorice Bakewell tart, amaretto custard and a toasted almond ice cream

Orange and chocolate cheesecake with an orange and cardamon ice cream

Black sesame and yoghurt crème brûlée, sesame croustillant, honeycomb and a tahini ice cream

Dark chocolate and coconut parfait, coconut meringues, chocolate soil and pineapple

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

2 courses £31.00 / 3 courses £41.00

HOT BEVERAGES

Americano, Cappuccino,
Espresso, Latte, Tea
£3.50 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