

# LUNCH MENU

## STARTER

Chargrilled English asparagus, roasted chicken fat, wild garlic  
velouté

Scorched Cornish mackerel, taramasalata, pickled spring  
vegetables

Burrata, black olive, milk bread, macadamia nut

## MAIN

Slow-cooked Herdwick lamb rump, courgettes, onion and chive  
emulsion

Roasted Loch Duart salmon, Jersey Royal potatoes, saffron,  
marsh herbs

Potato rosti, slow-cooked egg, roast cep puree, pickled onion

## DESSERT

Koko Kanu rum baba, Alfonso mango, pineapple, toasted coconut

70% chocolate crémeux, lime yoghurt

Buttermilk panna cotta, rhubarb, elderflower

3 courses £55 per person

Sommelier's selection £49 per person