

8 COURSE MENU

SNACKS

CHALK STREAM TROUT
SMOKED OVER GREEN JUNIPER
CURED HAM FAT BROTH

AGED LAKELAND DEXTER
WHIPPED BONE MARROW, CAVIAR & OXALIS

HAND DIVE SCALLOP
BUTTERMILK & NASTURTIUM

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA BRILL
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

AGED LOIN OF HOGGET
A SALAD OF GARDEN LEAVES & SHOOTS

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

‘WALDORF SALAD’

FIRST RHUBARB OF THE YEAR, GINGER & CUSTARD

£130

SERVICE CHARGE

PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE
IS ADDED TO YOUR RESTAURANT BILL.

IF YOU WOULD PREFER FOR THIS CHARGE TO BE REMOVED,
SIMPLY ASK PRIOR TO SIGNING YOUR BILL OR PAYING

4 COURSE MENU

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA BRILL
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

AGED LOIN OF HOGGET
A SALAD OF GARDEN LEAVES & SHOOTS

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

FIRST RHUBARB OF THE YEAR, GINGER & CUSTARD

£85

SERVICE CHARGE
PLEASE NOTE THAT A 12.5% DISCRETIONARY SERVICE CHARGE
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SIMPLY ASK PRIOR TO SIGNING YOUR BILL OR PAYING.