STARTER

Germini of lobster with potatoes, peas and mint

Poached duck egg, warm potato mousse, cured ham shallot and capers dressing

MAIN COURSE

Griddled fillet of brill, warm salad of potato, wild mushroom mushroom oil

Slow-cooked blade of beef in Madeira jus, new seasonal vegetables

DESSERT

White chocolate cheese cake with rhubarb

Blood orange cream with blood orange jelly and sorbet marinated blood oranges

2 COURSE LUNCH MENU £26.50 2 COURSE LUNCH MENU WITH MATCHING WINE £42.00

3 COURSE LUNCH MENU £31.50 3 COURSE LUNCH MENU WITH MATCHING WINE £52.00

Food allergies and intolerance: please speak to our staff for further information.

A minimum of two courses will be charged per person

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT

STARTER

Morels stuffed with chicken mousse, potato gnocchi, crispy chicken wings, broad beans, roasted chicken emulsion

Carpaccio of hand dived scallops, white asparagus truffle dressing and caviar

Poached native lobster tail, asparagus, Champagne hollandaise (£12 supplement)

Griddled fillet of red mullet with goats cheese and rosemary garlic puree and red wine

Boudin of wood pigeon and foie gras, turnips and thyme

MAIN COURSE

Griddled fillet of Seabass, salt baked celeriac, apple and truffle

Fillet of turbot poached in Champagne, salsify

morels and monks beard

(£10 supplement)

Saddle of Lune Valley Lamb, crispy sweetbread and braised tongue, smoked garlic mash, wild garlic, caramelised onions

Pot roast Rhug estate chicken, cauliflower purée, roasted cauliflower and artichokes, sauced with Périgord truffle

Breast of duck glazed with honey and black pepper, new season vegetables, sauced with Muscat

2 COURSE MENU £ 57.00 3 COURSE MENU £ 63.00

A discretionary service charge of 12.5% will be added to your bill.

All prices include VAT

Please advise us of any allergies or dietary requirements

A minimum of two courses will be charged per person