

The Menu

Snacks All £4.50

Crispy pig's trotter and pork belly, wild garlic emulsion

Tunworth croquettes

Starters

Asparagus velouté, black pudding and shrimps £8.50

Hand dived glazed scallops, caper, hazelnut and shallots £15.00

Spiced peanut, pork belly, black garlic, ginger, spring onion £9.50

Buttermilk fried prawns, kimchee purée, pear and pickled fennel £13.00

Raw beef with tomato jam, rye, paw paw brined in concord vinegar £9.50

Radish, beetroot, burnt leek, goat's curd, toasted seeds £9.00

Mains

Butter poached cod, mussels, potato, romesco and spinach £18.50

Plaice baked in cabbage leaf, bay shrimp, vin blanc sauce £19.00

Sage crusted pork chop, green beans, creamy tofi, perry gravy £17.50

Cumbrian rib steak, smoked brisket ravioli, celeriac, shallots £26.50

Roasted sweetheart cabbage, truffles, teriyaki sauce, hot wasabi mayonnaise £16.00

Herdwick lamb rump, Creamed farm kale, spiced lentils £21.50

Side orders All £4.00

Creamed potatoes

Creamed farm kale

Balsamic beetroots

Hand cut chips

Glazed carrots

Desserts All at £7.50

Caramel tart, candied lemon, mascarpone ice cream
Niy Winery, Red Mascadel, South Africa, NV £6.00 - 100ml

Buttermilk and rhubarb panna cotta, sauternes and shortbread
Château Partarrieu, Sauternes, France, 2012 £12.00 - 100ml

Warm chocolate fondant, orange and chestnut
Bacalhóa, Moscadel de Scitibal D.O., Portugal, 2012 £5.00 - 100ml

Tonka bean ice cream, blood orange, miso butterscotch
De Bortoli, Noble One, Botrytis Semillon, Australia, 2009 £17.00 - 100ml

Cheese - £10.50

Selection of British cheeses

Ramos Pintos, 'Quinta de Ervamoira' 10 year Tawny
£7.50 - 75ml

or

Château de Cérons, Cérons, France, 1998
£9.00 - 100ml