



Sourdough bread & cultured butter 2pp
Cobble Lane Cured charcuterie 10
Gordal olives 5

Starters

Aged Cumbrian beef flank tartare, chimichurri, jerusalem artichoke,
wasabi and avocado puree

Burrata, confit oxheart tomato, basil, seaweed butter

Seabream ceviche, prawn mayonnaise, Kaffir lime, tapioca cracker

Main Courses

BBQ pork chop, chorizo & cuttlefish ragout, gremolata dressing

Cornish Monkfish, leeks, potato, Morteaux sausage, mussel veloute

Roasted cauliflower, coriander & lime pesto, Bombay mix, satay
sauce

45 Day aged Cumbrian Sirloin
mixed leaf salad, triple cooked chips, peppercorn sauce
(+5 supplement)

Sides

Creamed potato 6 Triple cooked chips 6.5

Large leaf salad 4.5 Garlic & chilli broccoli 6.5

Desserts

Black forest mousse, mascarpone, cherry sorbet

Banana parfait, passionfruit, chocolate ganache, almond tuile

Selection of British and European cheese,
served with quince jelly

(Supplement +6 3 pieces/+10 5 pieces)

2 courses 60

3 courses 70

Discretionary service charge of 15% will be added to your bill

Please ask a member of management for further information
on ingredients in our food which contain allergens