

Starters

Arlington white egg Slowly cooked and crispy, leek julienne, smoked eel and white bean cappuccino	£13.50
Flich of bacon Our bacon glazed in maple, sautéed red prawns, cauliflower cream and shellfish cappuccino	£19.50
Heritage Carrots Various ways, goats curd, top pesto, chicken wing and crispy sourdough	£14.00
Quail Crimson grapes, cabbage puree, Morteau sausage and verjus reduction	£17.00
Cornish mackerel Oyster emulsion, aerated potato, dill and horseradish snow and Avruga caviar	£12.50

Mains

Cumbrian chicken Crispy pomme Anna, sage and onion stuffing, parsnips glazed in honey and grain mustard	£22.00
Great Garnett roast pork Roast potatoes, apple sauce, Yorkshire pudding and seasonal vegetables	£25.00
Veal rump Cauliflower cheese puree, sweet bread cream cheese agnolotti and gherkin ketchup	£25.00
Herdwick lamb Served two ways, butternut squash, smoked garlic kale, pumpkin seed and anchovy	£25.00
Sea Bream Salt baked potato, beurre noisette, oyster mushrooms, brown shrimps, rosemary butter sauce and yuzu gel	£22.00

Dessert £12.50

STP

Warm Medjool date, Bramley sorbet and butterscotch sauce

Yorkshire Rhubarb

Rhubarb sorbet, white miso ice cream, candied ginger and crispy brique pastry

Cheesecake

Lime and maple, roasted pineapple and caramelised pecan nuts

Organic Gold Rush apple

Iced sourdough, apple caramel and crispy gold leaves

Selection of 3 Sorbets & Ice cream

Maple, Apple, Strawberry, Raspberry, lemon verbena, white miso

Cheese selection - Served with grapes and biscuit

Tomme, Camembert, Roquefort, Golden Cross, Fresh goat's cheese, Comte, Camenbert