

STARTER

Baked Red Mullet, caramelized fennel, citrus butter sauce

Seared Scallop, crushed braised Jerusalem artichokes,
creamy salsify, lemon and parsley crumb

Poached Native Lobster Tail, Cauliflower Purée, Lobster Butter Sauce
(£20 supplement)

Seared Foie Gras, Caramelised Pear, Ginger and Ginger Bread Crumb

Roasted Quail, caramelized endive, warm orange with hazelnut dressing,
roasted hazelnuts and caramelized orange puree

MAIN COURSE

Griddled Fillet of Seabass, celeriac and apple puree,
roasted celeriac and truffle jus

Griddled Fillet of Turbot, roasted cepes, artichokes, charred trevise,
cep sauce
(£10 supplement)

Saddle of Venison baked on juniper wood, braised red cabbage,
parsnip puree, juniper jus

Saddle of Lune Valley Lamb, turnips, onions and thyme

Veal Sweetbread Wrapped in Parma Ham, Confit Lemon,
Truffle and Madeira

2 Course Menu £65

3 Course Menu £75

***Please advise us of any allergies or dietary requirements
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*