

## MENU GOURMAND

Searred Scallop, Crushed Braised Jerusalem Artichokes,  
Creamy Salsify, Lemon and Parsley Crumb

Poached Native Lobster Tail, Cauliflower Purée, Lobster Butter Sauce

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

Griddled Fillet of Seabass, Celeriac and Apple Puree,  
Roasted Celeriac and Truffle Jus

Saddle of Lune Valley Lamb, Turnips, Onions and Thyme

Selection of British Cheeses  
(£15 supplement)

Gianduja Mousse with Coffee Ice Cream

Menu Gourmand £95

Wine Pairing £65

*To be taken by the entire table  
Please advise us of any allergies or dietary requirements*

*A discretionary service charge of 12.5% will be added to your bill.  
All prices include VAT*