

5.

S T A R T E R S

Warm root vegetable salad, chicory, juniper and Iberico Bellota ham 12.50

Copper Maran poached egg, wild mushrooms, brioche and truffle emulsion 13.50 (v)

Lake District beef tartare cannelloni, caramelised onion jam and foie gras sauce 14.50

Mallard duck rillettes, toasted brioche, pickled root vegetables and duck jus 13.50

Poached lobster, avocado, artichoke and hazelnut 15.50

New season celeriac salad, Granny Smith apple, Madeira emulsion and truffle jus 12.50

Orkney scallop, green courgette, Champagne and avocado 15.50

Cornish crab mayonnaise, cucumber, mint and sourdough 14.50

M A I N S

Baby violet artichokes, new season potatoes, aged parmesan and apple 22.00 (v)

Poached Hebridean halibut, Jerusalem artichokes, sunflower praline and autumn truffle beurre blanc 29.00

Roasted Cornish Cod, tomato and piquillo peppers, pomme purée, chorizo, langoustine bisque 27.50

Cartmel valley venison fillet, celeriac, beetroot and pear 29.50

Josper grilled 28 day aged 22og Belted Galloway rib-eye steak, chips and mixed salad leaves 35.00

Roasted Goosnargh chicken breast, celeriac fondant, braised ceps, Roscoff onions and Madeira reduction 27.50

Woodlands Mallard duck, pearl barley risotto, beetroot and blackberry 29.50

Josper grilled Iberico pork chop, braised hispi cabbage, choucroute onions and Alsace bacon 29.00

Josper grilled Cumbrian cote de boeuf on the bone 800g (for two to share), onion tarte tatin, root vegetable salad 85.00

S I D E S

Triple cooked chips (v) 5.50

Pomme purée (v) 5.00

Crushed new season potatoes (v) 5.00

Warm green kale (v) 3.50

Mixed salad leaves 3.50

Béarnaise sauce or Peppercorn sauce 3.00