

# 5.

## S T A R T E R

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 and  
mint gazpacho, and sourdough croutons  
14.50

## M A I N S

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

Poached Hebridean halibut, cauliflower,  
tarragon, and mussel veloute 29.00

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

Pan roasted seabass, delicata pumpkin, gnocchi,  
fennel and winter tomato 29.00

Roasted Goosnargh chicken breast, braised  
morel mushrooms, Roscoff onions and  
Madeira reduction 27.50

Herdwick lamb chop, carrot, green olive,  
sheep yoghurt, and lamb neck ragu 31.00

Josper grilled 28 day aged 220g Belted  
Galloway rib-eye steak, chips and mixed salad  
leaves 35.00

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