

# 5.

## S E T M E N U

*Available Monday-Saturday 12pm - 2.30pm*

*6pm – 6.45pm & 10pm – 10:30pm*

2 courses £19.50 - 3 courses £24.50

With half bottle of sommelier selected white or red wine

2 courses £ 35.50 – 3 courses £40.50

## S T A R T E R S

Winter tomato salad, sheeps curd and sesame seed cracker

Braised baby gem lettuce hearts, brown shrimp mayonnaise and sauce

## M A I N S

Roasted Cornish bream fillet, miso glazed winter cabbage, and king oyster mushrooms

Cumbrian pork belly, delica pumpkin, gnocchi, and chanterelles

## C H E E S E ( + S U P P L E M E N T )

A choice of two artisan British cheeses

served with accompaniments 8.50

## D E S S E R T S

Forced Yorkshire rhubarb tart, custard mousse, and raspberry

White chocolate panna cotta, orange caramel, and clementine

## S I D E S

Triple cooked chips (v) 5.50 | Pomme purée (v) 5.00 | Mixed salad leaves (v) 3.50

Crushed new potatoes (v) 5.00 | Warm green kale (v) 3.50

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians.

For information relating to allergens, please request