



Evening Menu

To Start

Cured Chalk Stream Trout, potato, dill, horseradish, oyster emulsion, capers £13
Cote de Provence Rose, Chateau Grand Boise, Provence, France, 2019

Morecambe Bay Shrimp, saffron oil, curried cauliflower velouté £12
Weissburgunder, Burgenland, Austria, 2019

Curthwaite Goat Cheese, pickled pear, walnut, rocket, red grapefruit £9
Sauvignon de Touraine, Domaine de la Rochete, France, 2018

Partridge Breast, pickled redcurrant, beetroot, hazelnut, black pudding sauce £9
Pinot Noir, El Viejo del Valle, Maule Valley, 2018

Main Course

Arctic Char, kohlrabi, kale, mussel and parsley sauce £22
Cotes Du Rhone Blanc, Domaine De La Roche, France, 2017

Guinea Hen, chicory, hen of the wood, swede, guinea hen sauce £24
Nebbiolo, Langhe, Italy, 2018

Lamb Rump, salsify, sour onion, mint and anchovy emulsion, red wine sauce £26
Shiraz, Franklin Tate Estate, Western Australia, 2014

Hispi Cabbage, pickled shallots, garlic puree, roast leek, chestnut £18
Gamay, Boujolais Villages, Domaine Lardy, France, 2018

To Finish

Gingerbread Cheesecake, pineapple, passion fruit, mango sorbet £9
Gafarro, Ice Wine, Celler de les Aus, Alella, 2017

Chocolate Delice, tangerine, mandarin sorbet, white chocolate ganache £9
Monbazillac Ancienne Cure, Domaine de L'Ancienne Cure, France, 2015

Cheese, selection from Courtyard Dairy £10

Matching wines shown in orange.