



## Lunch Menu

2 courses £19.95

3 courses £24.50

### To start

**Curthwaite Goat Cheese**, pickled pear, walnut, rocket, red grapefruit

*Sauvignon de Touraine, Domaine de la Rochete, France, 2018*

**Morecambe Bay Shrimp**, saffron oil, curried cauliflower velouté

*Weissburgunder, Burgenland, Austria, 2019*

**Partridge Breast**, pickled redcurrant, beetroot, hazelnut, black pudding sauce

*Pinot Noir, El Viejo del Valle, Maule Valley, 2018*

### Main course

**Cod Loin**, kohlrabi, kale, mussel and parsley sauce

*Cotes Du Rhone Blanc, Domaine De La Roche, France, 2017*

**Guinea Hen**, chicory, hen of the wood, swede, guinea hen sauce

*Nebbiolo, Langhe, Italy, 2018*

**Hispi Cabbage**, pickled shallots, garlic puree, roast leek, chestnut

*Gamay, Boujolais Villages, Domaine Lardy, France, 2018*

### To finish

**Gingerbread Cheesecake**, pineapple, passion fruit, mango sorbet

*Gafarro, Ice Wine, Celler de les Aus, Alella, 2017*

**Chocolate Delice**, tangerine, mandarin sorbet, white chocolate ganache

*Monbazillac Ancienne Cure, Domaine de L'Ancienne Cure, France, 2015*