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**Lunch Menu**

**Two courses £27.50**

**Three courses £32.50**

 **To start**

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

‘Secateur’ Chenin Blanc, A.A. Badenhorst, S. Africa, 2021

Pouilly-Fuissé, Domaine Cornin, Burgundy, France, 2018

**Wood Pigeon,** beetroot, blackberry, shallot, rye sourdough

DAO Tinto, Prunus, DAO, Portugal, 2018

Franco de Porc, Domaine de la Chevalerie, Burgueil, France, 2018

**Heirloom Tomatoes**, Allerdale, verjus, basil, rye

Beck Pink, Judith Beck, Burgenland, Austria, 2021

Cheverny Blanc, Domaine du Salvard, Loire, France, 2020

**Main course**

 **Guinea Hen Breast**, hen of the woods, sour onion, grains, Cumbrian chorizo

Pinot Nero, Castel Firmian, Mezzacorona, Trentino, Italy, 2019

Chianti Classico ‘Ama’, Castello di Ama, Tuscany, Italy, 2018

**Stone Bass,** kohlrabi, poached carrot, black garlic, lovage

‘Gorro’ Loureiro, Portugal Wine Boutique Winery, 2020

Cheverny Blanc, Domaine du Salvard, Loire, France, 2020

**Hispi Cabbage,** king oyster,hazelnut, miso dressing

‘Secateur’ Chenin Blanc, A.A. Badenhorst, S. Africa, 2021

Pinot Nero, Castel Firmian, Mezzacorona, Trentino, Italy, 2019

 **To finish**

**Gingerbread Cheesecake**, blackberries, blackberry sorbet, gingerbread tuile

Monbazillac, Domaine de L’Ancinne Cure, Dordogne, France, 2015

**Chocolate Delice,** scorched cherry**,** cherry sorbet, white chocolate & coffee ganache

Maury Grenat, Domaine Lafage, Roussillon, France, 2020

**Sea Buckthorne Curd**, white chocolate ice cream, raspberry

Petit Manseng Doux ‘Le Luy’, Domaine de Cabidos, France, 2016