

Starter

Teriyaki chicken, mooli, ginger

Goats cheese mousse, fig, balsamic

Sea bass, samphire, lemon, dill, capers

Pork belly, fennel, apple, mustard

Dessert

White chocolate mousse, plum, yoghurt

Poached pear, almond, honey & brandy

Toffee apple cheesecake, caramel, pecan

British Cheeses, biscuits, grapes sweet pickle, soused celery

Main Course

Roast Sirloin of English beef, Yorkshire pudding, red wine & onion gravy

Textures of brassicas, piccalilli

Halibut, Shetland mussels, carrot, curry, lime

Yorkshire venison, parsnip, blackcurrant, sage

Lunch Menu

2 courses 47.00 pounds 3 courses 61.00 pounds

FOOD ALLERGIES and INTOLERENCES Please speak to our staff about the ingredients in your meal, when placing your order. Thank you