



SET LUNCH MENU 2 COURSES £27

STARTERS

Leek & potato soup, chive crème fraîche

Chilli salt squid, smoked chilli & herb dressing

Jerusalem artichoke panna cotta, Yorkshire rhubarb, pine nut granola

MAINS

Today's house pie

Pan-roasted hake, purple potatoes, grilled endive, kohlrabi slaw, pomegranate dressing

Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries

SIDES £4.5

Sweet potato fries, spiced mayonnaise

Mixed leaves, beetroot, kohlrabi, orange

Truffle mac & cheese

Broccoli

Grilled hispi cabbage, cashews

Fries, plain or with truffle & parmesan

Please inform a member of staff if you have any dietary or allergen requirements.



SET LUNCH MENU 3 COURSES £31

STARTERS

Leek & potato soup, chive crème fraîche
Chilli salt squid, smoked chilli & herb dressing
Jerusalem artichoke panna cotta, Yorkshire rhubarb, pine nut granola

MAINS

Today's house pie
Pan-roasted hake, purple potatoes, grilled endive, kohlrabi slaw, pomegranate dressing
Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries

SIDES £4.5

Sweet potato fries, spiced mayonnaise
Mixed leaves, beetroot, kohlrabi, orange
Truffle mac & cheese
Broccoli
Grilled hispi cabbage, cashews
Fries, plain or with truffle & parmesan

PUDDINGS

Passion fruit cheesecake, pineapple sorbet
Bramley apple pie, pecans, salted caramel, vanilla ice cream
Valrhona dark chocolate & banana delice, hazelnut financier, salted caramel ice cream

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 1 £39

STARTERS

Leek & potato soup, chive crème fraîche
Salt marsh lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise
Jerusalem artichoke panna cotta, forced Yorkshire rhubarb, pine nut granola

MAINS

Pan-roasted hake, purple potatoes, grilled endive, kohlrabi slaw, pomegranate dressing
Salt marsh lamb shank, salt-baked celeriac, purple sprouting broccoli, onion gravy
Baked cauliflower, salsify, kale pesto, black truffle & candied walnuts

PUDDINGS

Passion fruit cheesecake, pineapple sorbet
Bramley apple pie, pecans, salted caramel, vanilla ice cream
Valrhona dark chocolate & banana delice, hazelnut financier, salted caramel ice cream

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 2 £46

STARTERS

Leek & potato soup, chive crème fraîche

Shetland mussels, white wine, saffron & grilled focaccia

Jerusalem artichoke panna cotta, forced Yorkshire rhubarb, pine nut granola

Salt marsh lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise

MAINS

Pan-roasted hake, purple potatoes, grilled endive, kohlrabi slaw, pomegranate dressing

Cardington grass-fed rib eye, truffle & parmesan fries, Béarnaise

Salt marsh lamb shank, salt-baked celeriac, purple sprouting broccoli, onion gravy

Baked cauliflower, salsify, kale pesto, black truffle & candied walnuts

PUDDINGS

Passion fruit cheesecake, pineapple sorbet

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Valrhona dark chocolate & banana delice, hazelnut financier, salted caramel ice cream



SUNDAY SET MENU £39

STARTERS

Leek & potato soup, chive crème fraîche
Salt marsh lamb loin, fennel remoulade, charred baby gem, anchovy mayonnaise
Jerusalem artichoke panna cotta, forced Yorkshire rhubarb, pine nut granola

MAINS

Cardington grass-fed beef rib
Salt marsh lamb, mint sauce
Served with traditional trimmings & seasonal vegetables
Quinoa burger, mastello, smoked tomato relish, kohlrabi slaw, sweet potato fries

PUDDINGS

Passion fruit cheesecake, pineapple sorbet
Bramley apple pie, pecans, salted caramel, vanilla ice cream
Valrhona dark chocolate & banana delice, hazelnut financier, salted caramel ice cream