



## Lunch A La Carte

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### Starter

#### Cheese 9

Burrata, quince, candied walnuts, watercress

#### Salmon 13

Beetroot cured salmon, pickled radish, lemon, salmon cracker, sea green salad

#### Chicken 12

Herb fed chicken wings, tarragon mousse, wild mushrooms, roasted chicken juices, egg yolk

#### Crab 15

Devonshire crab, mango, kaffir lime bisque, coriander

#### Risotto 10

Truffle and heritage cauliflower risotto, sage and onion, Keen's cheddar

### Main Course

#### Pork 20

Glazed saddleback pork belly, choucroute, pink fir potato, pork skin crisp, spiced apple

#### Halibut 25

Grilled Gigha halibut, roasted squash, leeks and shetland mussels, green herb emulsion

#### Duck 26

Sumac glazed duck, fresh tamarind, charred roscoff onions, pear, wild rice

#### Red gurnard 24

Roasted red gurnard, sweetcorn and Yorkshire toulouse sausage, roasted red peppers

#### Beef 32

Sixty day salt aged sirloin, caramelised endive, beetroots, oxtail, pommes anna

### Puddings & Desserts

#### Clafoutis 10

Plum clafoutis, star anise ice cream

#### Fig 10

Caramelised fig leaf cream, black fig and pecan salad

#### Chocolate and pear 11

Poached hazel pear, michel cluizel dark chocolate mousse, jasmine cream

#### Pistachio and pineapple 10

Warm pistachio and olive oil cake, mulled pineapple, coconut and lemongrass sorbet

#### Cheese 15

A selection of British and Irish cheese (DBB supplement 5)

### Fresh coffee or tea 5

With petit fours

### Sandwiches or Salads

#### Yorkshire ham

pheasant orchard apple chutney 9

Scottish smoked salmon, cream cheese and cucumber 12

Sixty day aged steak, caramelised onions 15

Smoked chicken, caesar sauce, gem lettuce 11

Keen's cheddar, heritage beetroot, grain mustard mayonnaise 9