



## Spring A la carte Lunch Menu

### Starter

**Chicken** £13  
Chicken ballotine, black garlic, pickled silverskin onion, pancetta, leek emulsion

**Pork Belly** £14  
Glazed pork belly, red cabbage, burnt apple puree, mustard seed, cumin yoghurt

**Trout** £16  
Poached trout, kohlrabi, rhubarb, crumpet, lemon verbena

**Eel** £12  
Smoked eel, pea pannacotta, asparagus, green apple, almond

### Main Course

**Lamb** £35  
Lamb rump, shoulder cannelloni, sweetbread, anchovies, fennel, olive, berkswell cheese

**Guinea Fowl** £30  
Roasted guinea fowl breast, confit leg, barley, carrot, morel, wild garlic

**Plaice** £28  
Breaded plaice, mussels, beans, artichokes a la barigoule, sea vegetables, grenobloise sauce

**Monkfish** £36  
Pan seared monkfish, smoked beetroot, squid, aioli, chorizo, broad bean, garden peas

### Sides

Chunky chips, french fries, seasonal vegetables, mixed salad, mashed potatoes, sautéed potatoes £5 each

### Pudding and Cheese

**Soufflé** £12  
Raspberry soufflé, raspberry and tarragon compote, pistachio ice cream

**Lemon** £12  
Lemon tart, lime meringue, basil sorbet

**Chocolate** £14  
63% dark chocolate delice, praline sorbet, passion fruit

**Rhubarb** £10  
Yorkshire rhubarb cheesecake, brillat-savarin, amaretti biscuit, gin gel

**3 / 5 Cheese** £14 / £19  
Farmhouse british cheese, seasonal garnish

## Spring Lunch Classics



### Starter

**Seafood Salad** £16  
King prawn, hot smoked salmon, caviar, baby gem, sun dried tomato, avocado, marie rose

**Duck** £11  
Duck liver parfait, granola, marsala, duck fat brioche

### Main Course

**Steak** £38  
Sixty-day aged sirloin steak, confit tomato, mushroom, beef dripping chips

*Add peppercorn or blue cheese sauce* £4

**Fish Pie** £21  
Fish pie, garlic prawn, anchovy salt, tenderstem broccoli

### Vegetarian and Vegan

#### Starter

**Soup** £10  
Cauliflower soup, poached egg, charred onions, lime

**Tart** £10  
Marmite poached roscoff onion, harrogate blue cheese, walnut and rocket salad

**Pea** £10  
Pea pannacotta, asparagus, apple, almond, berkswell

#### Main Course

**Gnocchi** £16  
Basil pesto gnocchi, artichoke, tomato, black olive

**Tagine** £14  
Aubergine tagine, pickled raisins, spiced cauliflower

**Risotto** £16  
Beetroot, goat's curd, hazelnut

### Sandwiches and Salads

Served from 12noon to 6pm daily

All sandwiches are served on white or granary bloomer bread or can be made into a salad.

**Steak** £16  
28 day dry aged steak, charred onion, blue cheese, horseradish mayo, watercress

**Chicken** £13  
Coronation chicken, pickled raisins, baby gem

**Gammon** £14  
Honey roasted gammon, red cabbage, mustard, rocket salad

**Prawn** £14  
King prawn, avocado, marie rose, sundried tomato, baby gem

**Cheese** £12  
Pheasant smoked cheese savoury, spring onion

**Sides** £5  
Chunky chips, french fries