



Lunch

*Tuesday to Friday
12pm – 2:30pm*

2 Courses £17 / 3 Courses £22

House Bread & Butter

Delica Pumpkin, Walnuts, Cumin, Goats Cheese, Apple

Hot Smoked Salmon, Charred Cucumber, Yuzu, Horseradish, Caviar

Confit Duck & Pistachio, Fried Duck Heart, Mango, Pickled Mustard

Jerusalem Artichoke & Truffle Risotto, Parmesan, Sage, Hazelnuts

Fillet of Hake, Romanesco, Broccoli Puree, Shimeji, Champagne Sauce

Wild Mallard Duck, Braised Cabbage, Parsnip Puree, Trompettes, Myrtle Jus

Sautéed Seasonal Greens £3.5 Garlic & Herb New Potatoes £3.5

Quinoa & Wild Rice Salad £3.5

Iced Banana Parfait, Roasted Banana, Chocolate Crumble, Coffee, Salted Caramel

Lavender Custard, Rose Macaroon, Damsons, Macadamia, Pumpkin Seeds

Selection of Artisan Cheeses, Traditional Garnishes [+£3]

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.



Selection of Artisan Cheeses [+£3]

Served with Traditional Garnishes

Kirkhams Lancashire Cheese

Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised

Blanche Goats Cheese

Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture

Rollright Soft Cheese

From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish

Hebridian Blue Cheese

From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard

Digestive

Celestine Limoncello, 25ml

£4

Frederico Arencello, 25ml

£4

El Banderia Vermut, 50ml

£6

Junique (Juniper & Wine), 125ml

£7

Macallan Single Malt 12yr, 50ml

£8

Chimney Fire Coffee / Teas

Americano - £2

Flat White - £2.5

Cappuccino - £2.5

Selection of Teas - £2

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