

LUNCH MENU £40

"AMUSE GUEULE"



CHICKEN, MUSHROOM & LEEK TERRINE
MINTED HERITAGE CHERRY TOMATOES WITH PINOLI
TARRAGON PURÉE

or

FILLET OF CORNISH SEA BASS
ROAST CAULIFLOWER PURÉE
GRAPE & LEMON BUTTER SAUCE



DERBYSHIRE LAMB
SLOW-ROASTED FILLET OF LOCAL HOGGET
MUSTARD & MADEIRA KIDNEY RAGOUT
BUTTERED CHANTENAY CARROTS

or

ROAST FILLET OF WHITBY COD
GLAZED JERUSALEM ARTICHOKE
ARTICHOKE ROSEMARY VELOUTÉ



GINGER PANNACOTTA AND POACHED YORKSHIRE RHUBARB
RHUBARB AND STAR ANISE SORBET
GINGER TUILLE

or

BITTER CHOCOLATE GANACHE TORTE, CARDOMOM CRÈME
BLUEBERRY SORBET AND BLUEBERRY JELLY
ALMOND BISCUITS

Optional Extra Cheese Course - £9.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH, GRAPES, VICARAGE ORCHARD APPLES AND NUTS
(Colston Basset Stilton, Bosworth Ash Goat, Mrs. Kirkham's Lancashire, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE