



Inspired by seasonality and provenance.
Vegan options available on request

Today's Bread, Cultured Butter (v) 3.0

Starters

Cheshire Carrot Soup, Carrot Top Chimichurri (ve) 7.0
Mackerel, Kohlrabi, Nasturtium Pod, Broth & Leaves (p) 8.5
BBQ Pork Belly, Apricot, Pork Scratching 9.0
Heritage Tomato, Torched Yorkshire Fettle, Tomato Essence (v) 7.5
Rabbit Tortellini, Alliums in various preparations 9.5

Mains

1 Year Old Welsh Lamb, Set Polenta, Curd, Seasonal Offerings 24.5
Cornfed Chicken 'Truffled', Potato Press, Lovage, Shallot, Girolle 18.5
Loomswood Farm Duck Breast & Leg 'Millefeuille', Turnip & Apple 22.0
Turbot, Pigs Cheek, Pork Dashi, Sorrel, Smoked Egg Yolk 26.0
Stone Bass, Yeasted Cauliflower, Grape, Chicory, Hazelnut (p) 16.5
Broccoli Stem, Black Garlic, Perl Las Blue cheese, Walnut (v) 14.5

Sides 4.0

Fries or Fat Chips - Add Truffle Salt, Cheddar Shavings (1.0)
Gem Dressed in Smoked Garlic (v)
Vegetables in Smoked Butter (v)

Desserts

Dark Chocolate, Muscovado Ice Cream, Smoked Almond 8.5
Selection of British Cheeses, Traditional accompaniments (v) 10.0
Strawberries With Herbs From Their Field, Buttermilk (v) 7.0
'French Toast', Sweet-Corn, lime (v) 7.5
Milk Parfait, Honey, Apricot, White Chocolate (v) 8.0