



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
Scallop, Chilled Pea, Lardo 11.0
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
Duck Breast, Faggot & 'Leg Roll', Fennel, Gooseberry 23.0
Stone Bass, Pigs Cheek, Pork Dashi, Sorrel, Smoked Egg Yolk 17.0
Turbot, Yeasted Cauliflower, Grape, Chicory, Hazelnut (p) 26.0
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)
Seasonal Vegetables (v)
Cauliflower in Marmite Butter

Desserts

Dark Chocolate, Muscovado Ice Cream, Smoked Almond 8.5
Selection of British Cheeses, Traditional accompaniments (v) 10.0
Raspberries, Lemon, Verbena 7.0
'French Toast', Sweet-Corn, lime (v) 7.5
Milk Parfait, Honey, Apricot, White Chocolate (v) 8.0