

8 COURSE MENU

SNACKS

CHALK STREAM TROUT
SMOKED OVER GREEN JUNIPER
CURED HAM FAT BROTH

AGED LAKELAND DEXTER
WHIPPED BONE MARROW, CAVIAR & OXALIS

HAND DIVE SCALLOP
BUTTERMILK & NASTURTIUM

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

LOIN OF SALT AGED HOGGET
A SALAD OF GARDEN LEAVES & SHOOTS

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

'WALDORF SALAD'

FIRST RHUBARB OF THE YEAR, GINGER & CUSTARD

£130

4 COURSE MENU

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

LOIN OF SALT AGED HOGGET
A SALAD OF GARDEN LEAVES & SHOOTS

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

FIRST RHUBARB OF THE YEAR, GINGER & CUSTARD

£85