

8 COURSE MENU

SNACKS

NATIVE LOBSTER
SEAWEED CUSTARD, CHICKEN FAT

DUCK AGNOLOTTI
LAST YEARS WALNUT & CELERIAC

HAND DIVED SCALLOP
MORELS & CURED MIDDLE WHITE

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

SALT AGED FILLET OF LONG HORN
ASPARAGUS, WILD GARLIC, SHALLOT

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £17.50)

APPLE, PARSNIP & PINE

TOMLINSON RHUBARB & CUSTARD

4 COURSE MENU

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD
A SAUCE MADE FROM SOLWAY BROWN SHRIMP

SALT AGED FILLET OF LONG HORN
ASPARAGUS, WILD GARLIC, SHALLOT

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £17.50)

TOMLINSON RHUBARB & CUSTARD