

Menu

2 Courses £33 / 3 Courses £39



Petites Assiettes

BAGUETTE & BEURRE DE LESCURE 4

HOUSE MARINATED OLIVES 5

PADRON PEPPERS, PIMENT D'ESPELETTE 6

MIXED CHARCUTERIE PLATTER 15

HOUSE SPECIALS 10.5

TRUFFLE POLENTA CHIPS

STARTERS

DUCK LIVER PATÉ, CRISPY ONION, TOASTED BRIOCHE

SEA TROUT RILLETES, PICKLED CUCUMBER, SOURDOUGH TOAST

ROASTED CAULIFLOWER, HUMMUS, ESPELETTE PEPPER

MAINS

POACHED HADDOCK, CHIVE BEURRE BLANC, LEMON & CAPERS

ROAST BEEF SIRLOIN, YORKSHIRE PUDDING, ROAST POTATOES, BUTTERED
VEGETABLES, HORSERADISH SAUCE

HERDWICK LAMB BELLY, BBQ POTATO & WILD ROCKET

MISO GLAZED AUBERGINE, PEPPER FRIGGITELLI, WATERCRESS

SIDES All At 6

FRIES

HARICOTS VERTS

POMMES ANNA

BUTTERED SPINACH

DESSERTS

APPLE TARTE TATIN, CRÈME FRAICHE

BABA AU RHUM, CRÈME CHANTILLY

FARMHOUSE CHEESE OF THE DAY, HOUSE CHUTNEY