

March/April Sample Menu
Lunch Menu

Starters

Warm Smoked Ham & Aged Comté Tart with Celeriac
Coleslaw & Spring White Truffle

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Open Lasagna of Pyrenean Lamb Shoulder, Tomato
Ragû, Cévennes Onion and Raclette Cheese

Mains

Roast Scottish Cod with Bouillabaisse Sauce, Mussel
Rillettes & Wild Garlic Salsa Verde

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Boudin Blanc, Creamed Potato, Sour Onions and
Bordelaise Sauce

Desserts

Selection of Cheese, Homemade Oat Cakes with Raisin
Soda Bread

(+£8.00 supplement)

∞

Yorkshire Rhubarb and Rose Pavlova

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Piedmont Hazelnut Tiramisú, Triple Chocolate Sorbet &
Pear Eau De Vie

50 for 2 courses

60 for 3 courses

80 for 6 course tasting set lunch menu