

## Sample Set Lunch Menu April 2026

### Starters

Asparagus Tart with Crispy Quail Egg & Wild Garlic

∞

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

### Mains

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

∞

Ballotine of Basque Chicken with Boudin Blanc, Creamed Pot

### Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut and Raisin Soda Bread

(+£8.00 supplement)

∞

Yorkshire Rhubarb and Jasmine Blossom Pavlova

∞

Chocolate, Banana and Peanut Eclair

**50 for 2 courses**

**60 for 3 courses**

**80 for 6 course tasting set lunch menu**