

Sample Set Lunch Menu July 2026

Aperitif

Amalfi Lemon & St-Germain Spritz £16

Starters

Summer Vegetable Tart with Garlic Buttermilk & Lovage

∞

Provance Tomatoes, Ribblesdale Curd, Cherries & Basil

Mains

Hand Cut Cavatelli, Squid Bolognaise, Summer
Tomatoes, Amalfi Lemon & Aleppo Chilli

∞

Roast Saddle of Cumbrian Lamb, Artichokes, Provencal
Ratatouille, Green Olives & Tomato

Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut
and Raisin Soda Bread
(+£8.00 supplement)

∞

Strawberry & Bee Pollen Trifle

∞

70% Mekonga Chocolate Custard Tart with Dulce de
Leche Ice Cream

Petit Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu