

Sample Lunch Menu

Starters

Cornish Blue Fin, White Peach, Tomato & Basil Vierge

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Hand Cut Cavatelli, Basque Chicken & Offal Ragu, 22
Month Aged Parmesan, Sweetcorn & Capezzana Olive
Oil

Mains

Roast Line Caught Pollock, Creamed Potato, Café de
Paris Butter, Leeks & Chantarelles

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Aged Herdwick Lamb, Stuffed Olives, Ratatouille, Glazes
Shank, Artichoke & Ewe's Yoghurt

Desserts

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

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Peach Melba Trifle

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Fig Leaf & Honey Custard Tart with Amarena Cherry
Ripple Ice Cream

Petit Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu