

## Port, Sherry & Dessert Wine

Bulas 10 Year Old Tawny Port, Douro, Portugal – 8

Ramos Pintos 30 Year Old Tawny Port, Douro, Portugal – 18

Fonseca Quinta Panascal NV, Douro, Portugal – 8

Cockburns Vintage Port, Douro, Portugal 2000 – 14

Cockburns Ruby Port, Douro Valley, Portugal – 6

Nectar Pedro Ximenes, Gonzales Byass, Jerez, Spain – 7

Del Duque 30 Year Aged Amontillado VORS, Gonzales Byass, Jerez, Spain – 9

Fernando de Castillo Antique Palo Cortado N.V. Andalusia, Jerez, Spain – 12

Leonor Palo Cortado 12 Year Aged, Gonzales Byass, Jerez, Spain – 8

Dandelion Vineyards 'Legacy of Australia' XXXO Pedro Ximenez, South Australia – 10

Lieser Niederburg Helden Riesling Beerenauslese, Mosel, Germany 2011 – 17

Banylus Rimage, Chateau de Jau, Roussillon, France – 8

Brannland Iscider, Vannasby, Sweden – 9

Petit Manseng Doux Cuvee Gaston Phoebus, Domaine de Cabidos, Bearn, France 2015 – 8

Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 9

Riversaltes Ambre Domaine Fontanel, Vin Doux naturel, Roussillon, France 2015 – 7

Chateau Filhot Sauternes, Bordeaux France 2015 – 10

Prunotto Moscato D'Asti, Piedmont, Italy 2022 – 7

Miles Mossop 'Kikka' Noble Late Harvest Chenin Blanc, Stellenbosch, South Africa 2021 – 13

Passito Rosso 'Passione' Cantine de Falco N.V. Puglia, Italy – 7

Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 9

Casal dei Ronchi Recioto della Valpolicella, Serego Alighieri, Veneto, Italy 2015 – 20

## Snacks

Sourdough Made with Organic Wild Farmed Flour – Whipped Organic Cultured Butter

## Starters

Mackerel – 16

'Rillettes' of Cured and Smoked North Sea Line Caught Mackerel

Pickled Radish – Mackerel Dashi – Whipped Spiced Smoked Mackerel on Toast

Beef – 18

Tartar of Salt Aged Cumbrian Dexter Beef

Egg Yolk Jam – Pickled Shimeji – Yeasted Crackers

Onion – 16

Slowly Roasted Roscoff Onions

Baron Bigod Velouté – Caramelised Cheese and Onion Brioche

Potage of Fish and Shellfish – 20

Hand Dived Isle of Mull Scallop – Line Caught Shetlands Plaice – Lightly Poached Colchester Oyster

Umai N25 Aged Caviar – Arran Victory Potatoes

Soup – 15

Button Mushroom Velouté

Glazed New Seasons Morels – Brown Butter Dressing

Smoked Salmon – 17

John Ross of Aberdeen Oak Smoked Salmon

Warm Sourdough Crumpet – Dill and Chive Cream

# Mains

## Lamb - 40

Roasted Herdwick Lamb from Andy Woodburn of Netherwood Farm in Ayrshire

Steamed Stuffed New Seasons Morels – Smoked Garlic – Grelot Onion

## Pork - 38

Roasted Salt Aged Heritage Pork from Cumbria

Porter and Malt Braised Cheek – January King Cabbage – Bramley Apple – Green Sauce

## Beef - 42

Dry Aged Cumbrian Fillet Steak

Fondant Potato – Green Peppercorn Sauce

## Lemon Sole - 42

Roasted Day Boat Line Caught Lemon Sole – Brown Butter and Capers

Buttered Spinach

## Day Boat Fish - 40

Roasted Shetlands Day Boat Fish

Roasted Baby Artichoke – Sparl Brae Mussels – Arbois Wine Sauce

## Farfalle - 30

Hand Made Farfalle Pasta

Hen of the Woods Mushrooms – Confit St Ewe Yolk – Hazelnuts – Lords of the Hundreds

## Pommes Mousseline - 4

# Desserts

## Roberts Rhubarb - 15

Robert Tomlinson's Yorkshire Rhubarb

Blood Orange – Whipped Custard – Rhubarb Sorbet

*Cabidos Petit Manseng Doux, Domaine de Cabidos, Bearn, France 2013 – 8*

## Chocolate - 17

Valrhona Grand Cru 64% Tainori Chocolate Tart

Pistachios – Walnuts – Orange and Whiskey Infused Chocolate Ice Cream

*Dandelion Vineyards 30 Year Aged Pedro Ximenez, Barossa Valley, Australia – 12*

## Honey - 15

Northumberland Wildflower Honey Sponge

Whipped Honey – Quince – Toasted Sourdough Ice Cream

*Moscato D'Asti, Prunotto, Piedmont, Italy 2022 – 10*

## Caramel - 16

Halen Mon Salted Caramel Custard Tart

Vanilla Poached Apples – Cultured Cream – Almonds

*Brannland Claim Ice Cider, Umea, Sweden – 10*

## Cheese - 15

Katy and Caroline Bell of Shepherds Purse Harrogate Blue

Bramley Apple Pie

*Fernando de Castilla Antique Palo Cortado, Andalucia, Spain – 10*

Paddy and Scotts Muchomba Coffee or Hoogly Tea Selection

Tartlet of Salted Caramel, Hazelnuts and Valrhona 70% Guanaja Chocolate

Sea Buckthorn Fruit Pastille - £6

*This is a sample Menu subject to change*