

Snacks

Well Fired Sourdough Made with Organic Wild Farmed Flour
Whipped Organic Cultured Butter

Starters

Cauliflower – 10

Brown Butter Roasted Lincolnshire Cauliflower - Lords of the Hundreds
Pine Nuts – Pickled Raisins – Wiltshire Truffle Dressing

Beetroots – 12

24 Hour Crapaudine Beetroots
Confit Egg Yolk – Cultured Cream – Yeasted Cracker

Onion - 12

Slowly Roasted Roscoff Onions
Baron Bigod Velouté – Caramelised Cheese and Onion Brioche

Oyster and Scallop – 20

Nage of Free Dived Isle of Mull Scallop and Lindisfarne Oyster
Chervil Butter – Umai N25 Aged Caviar

Soup – 10

Velouté of New Seasons Spring Vegetables
Slow Cooked Northumberland Free Range Egg

Smoked Salmon – 13

John Ross of Aberdeen Oak Smoked Salmon
Warm Sourdough Crumpet – Herb Fromage Blanc

Main Courses

Lamb – 33

Roasted Herdwick Lamb from Andy Woodburn of Netherwood Farm in Ayrshire
Steamed Wild Garlic Stuffed New Seasons Morels – Wye Valley Asparagus

Pork – 30

Roasted Salt Aged Heritage Pork from Cumbria
Porter and Malt Braised Cheek – Grilled Hispi Cabbage – Bramley Apple – Green Sauce

Steak – 36

Dry Aged Cumbrian Fillet Steak
Roasted Onion – Fried Fermented Potatoes – Green Peppercorn Sauce

Cod – 30

Roasted Skrei Cod
Buttered Fenlands Spinach – Warm 'Tartare' Butter Sauce

Turbot – 35

Line Caught Shetlands Turbot
Roasted Fennel – Sparl Brae Mussels – Vin Juane Sauce

Tortellini – 28

Cep Tortellini's
Morels – Hazelnuts – Wye Valley Asparagus

La Ratte Potatoes – 4

Desserts

Lemon – 12

Amalfi Lemon Crema

Fennel Pollen Ice Cream – Biscuit Crunch – Meringue
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungry 2017 – 9

Chocolate – 14

Valrhona Grand Cru 64% Tainori Chocolate Tart

Pistachios – Walnuts – Orange and Whiskey Infused Chocolate Ice Cream
Passito Rosso 'Passione' Cantine de Falco N.V. Puglia, Italy – 7

Honey – 13

Northumberland Wildflower Honey Sponge

Whipped Honey – Poached Pear – Toasted Sourdough Ice Cream
Miles Mossop 'Kikka' Noble Late Harvest Chenin Blanc, Stellenbosch, South Africa 2021 – 13

Tart – 13

Salted Caramel Custard Tart

Vanilla Caramel Apples – Crème Normande
Brannland Claim Ice Cider, Umea, Sweden – 9

Cheese – 13

Mary Quickes of Home Farm 24 Month Aged Cheddar

Malt Loaf – Walnut Condiment – Pickled Walnut Puree
Dandelion Vineyards 30 Year Aged Pedro Ximenez, Barossa Valley, Australia –

Paddy and Scotts Muchomba Coffee or Hoogly Tea Selection

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