

# LUNCH

## ONION

Onion broth, Westcombe dumpling, mushrooms, chickweed  
or

## MACKEREL

Cured mackerel, dashi, pickled cucumber, monks beard

## DUCK

Confit, fermented cabbage, black garlic, Tunworth  
or

## SEA BREAM

Celeriac, leeks, king oyster mushrooms

## GOLD RUSH APPLE

Oats, cider ice-cream

or

## YORKSHIRE RHUBARB

Burnt cream, Madagascan sugar, rhubarb sorbet

Coffee, Tea & Infusions

Pick & Mix £5.00

Three course lunch £35.00 per person

Three course lunch with ½ bottle of wine £45.00 per person

Optional Cheese course £13.00

This menu is available from 12pm – 2pm (3.00pm on Sundays)

*'Food allergies and intolerances – Before ordering please speak to our staff about your requirements'*

# TASTING

## DUCK EGG

Jerusalem artichokes, hazelnut, watercress

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## CURED SALMON

Obsi blue prawn, buttermilk and horseradish, dill oil

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## SKREI COD

Baby leeks, king oyster mushrooms, truffle

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## CORNISH LAMB

Parsley roots, anchovy, monks beard, seeds

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## BLUE MONDAY

Pickled walnuts, chicory, apple

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## YORKSHIRE RHUBARB

Burnt cream, Madagascan sugar, rhubarb sorbet

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## PEAR

Date, stout, oat biscuit, pear ice-cream

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## COFFEE AND PICK & MIX

£5.00

Menu £85.00 per person

The Classic Wine Flight £65.00 per person

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Please be advised a discretionary 12.5% service charge is added to all our bills*

## A LA CARTE

### STARTERS

#### DUCK EGG

Jerusalem artichokes, hazelnut, watercress

#### CURED SALMON

Obsi blue prawn, buttermilk and horseradish, dill oil

#### ROASTED QUAIL

Beetroots, hen of the woods, sunflowers

#### BRILL

Smoked eel, confit potatoes, nasturtiums

### MAINS

#### CORNISH LAMB

Parsley roots, anchovy, monks beard, seeds

#### SKREI COD

Baby leeks, king oyster mushrooms, truffle

#### CREEDY CARVER DUCK

Fermented cabbage, black garlic, Tunworth

#### BBQ BEEF CHEEK

Smoked carrots, bone marrow, grilled onion, kale

Optional Cheese course £13.00

Coffee, Tea & Infusions, Pick & Mix £5.00

Three courses £65.00 per person

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# DESSERTS

## SPECULOOS BISCUIT

caramelised white chocolate, Nespresso granite

*Suggested pairing; Rousset Peyraguey, selection 2007 Sauternes Bordeaux France £11*

## PEAR

Date, stout, oat biscuit, pear ice-cream

*Suggested pairing; Moscatel Naturalmente Dulce 2014, Finca Antigua, La Mancha, Spain £8*

## YORKSHIRE RHUBARB

Sheep's curd mousse, Madagascan sugar, nut crumble

*Suggested pairing; Côteaux du Layon, 2013, Domaine Ogereaux, Loire Valley, France £13*

## BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

*Suggested pairing; 20-Year-Old Tawny Port, Kopke, Oporto, Portugal £15  
Or a glass of Ruinart Blanc de Blanc £18*

***As an extra course £13***