

## LUNCH

Cumbrian pork belly, carrot, mustard, rose

Burrata, kale, confit lemon, cobnut

Partridge, sweetcorn, turmeric

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Roasted cod, laverbread, oat, Monk's beard

Charred rabbit, cassoulet, saucisson

Venison haunch, parsnip, pickled grape, sorrel (*£6 supplement*)

### ON THE SIDE

Delica pumpkin, chicken skin, truffle *£8*

Cheese selection (*£9.50 supplement or £15 to share*)

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Pineapple cake, rum

70% Chocolate, blackberry, buttermilk

Hazelnut, pear, fig

2 COURSES **£40**    3 COURSES **£55**

### SOMMELIER'S SELECTION **£44**

Riesling, Benzce Birtok, Badacsony, Hungary 2015	£15.50
"Lou Maset", Domaine d'Aupilhac, Languedoc, France 2015	£16.50
Jurançon, Clos Lapeyre, South West, France 2016	£14.00

### PORT

Graham's Tawny, 10 years (5cl)	£8.50
Blandy's Verdelho, Madeira, 10 years (5cl)	£8.50