



MENU

twice baked Lancashire cheese bomb soufflé with pear and walnut	£14
braised salsify in filo pastry with deviled egg and brown sauce	£14
monkfish with cucumber and mustard sauce	£16
steamed pork belly with prawn toast and XO sauce	£16
veal kidney on Irish potato bread and cassis sauce	£16
squab pigeon with petits pois à la française	£18

cod with shrimp, brown butter sauce and king oyster mushroom	£28
John Dory with romesco sauce and barbecued octopus	£32
pork loin with glazed cheek and cauliflower	£28
saddle of venison with haunch empanada and chimichurri	£30
fillet of beef with ox cheek cobbler and Jerusalem artichoke	£36
jack squash with onion bhaji and curried granola	£18

sides £5

little gem lettuce salad with ranch dressing and cornbread
hispi cabbage with roast pancetta
jabron potatoes

puddings £9

chocolate and griottes delice with stracciatella ice cream
gingerloaf with butterscotch sauce and milk ice cream
orange cake with almond ice cream
Somloi (hungarian trifle with rum and walnuts)
vanilla panna cotta with spiced figs and granola
quince parfait with raspberry sorbet

cheese £12

a selection of French cheese: Vacherin Mont d'Or, Munster, Roquefort
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