



STARTERS

- Yorkshire rose veal tonnato 15.50
- Selection of charcuterie with gherkins, mustard & toast 16.50
- Cumbrian native bavette tartare, egg yolk, gaufrette potato 14.00
- Raw seasonal vegetables with pesto and Caesar dressing (v) 13.50
- Warm smoked eel, beetroot, horseradish cream, watercress 14.50
- Celery & apple salad, Roquefort dressing, roasted walnuts (v) 13.50
- Caesar salad, avocado, Parma ham, smoked anchovies, aged parmesan & croutons 15.50
Add a supplement of grilled chicken 5.00

MAINS

- Chicken paillard with rocket salad 15.50
- Trofie pasta with basil pesto, aged parmesan & lemon (v) 21.50
- Roasted line caught Cornish cod with petit pois à la Francaise & Alsace bacon 27.50
- Roast breast of chicken, sautéed girolles, garlic, pomme purée & sauce Vin Jaune 28.00
- Celeriac risotto, pickled girolles, crispy shallots, rocket & shaved parmesan (v) 21.50
- Braised lamb shoulder, crushed potatoes, spring onion, peas, broad beans, asparagus & lamb jus 27.50
- Josper grilled côtes de porc, crushed citrus Lincolnshire potatoes & charcutiere sauce 29.00
- 28-day aged 220g Hereford rib-eye steak 29.00
- 40-day aged Buccleuch Estate 800g côte de boeuf on the bone (for two) 75.00

SIDES

- Chips 5.50 • Pomme purée (v) 5.50 • Crushed potatoes (v) 5.50
- Tenderstem broccoli (v) 6.50 • Roasted chorizo & jalapeno poutine 9.50
- Mixed salad leaves & herbs (v) 4.00 Béarnaise sauce 3.00 • Peppercorn sauce 3.00