

# CHEF'S SET MENU

## STARTER

Potato gnocchi, braised kale, chanterelle, sorrel



Roast Orkney scallop, bisque, smoked cod roe, beef  
and bone marrow vinaigrette

(£8 supplement)

Barbecue veal sweetbread, Ox tongue, mustard, roast onion

## MAIN

Herdwick lamb rack, confit breast, beetroot, sage pesto

Agnolotti, Jerusalem artichoke, burrata, pickled trompette



Roast Cornish cod, octopus, lovage, preserved lemon, fennel,  
matelote sauce

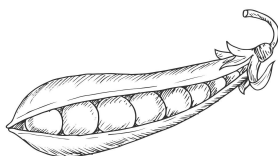
Beef fat potatoes,  
truffle sour cream £8

Roasted hispi cabbage,  
ranch dressing £8

## DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,  
cardamom fudge

Gâteau Opéra, peanut butter, Yorkshire rhubarb, treacle



**3 COURSES £75**

SOMMELIER'S SELECTION £50

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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