




Plated

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£90.00 + vat per person (3 course meal with tea/coffee to finish)



£105.00 + vat per person (3 course meal with tea/coffee to finish) (half bottle of house wine and mineral water per person on the table)

Starters





-  Roasted Essex beets, beet gazpacho gel, preserved lemon yoghurt, soft herbs and smoked chilli infused cold press oil (VE) (NGCI)
141 Kcal/587 KJ
-  Charred tenderstem, broccoli falafel, edamame houmous, toasted hazelnut, citrus cold press, tahini, sesame and coriander (VE) (NGCI)
124 Kcal/511 KJ
-  Westland tomatoes, virgin Mary gel, dehydrated olive, 'feta' mousse, basil shoots and basil oil (VE) (NGCI)
158 Kcal/652 KJ

Mains

-  Herdwick hogget rump, braised neck fillet, Anna potato, tenderstem, mint oil and lamb jus (NGCI)
189 Kcal/780 KJ
-  Brined and roasted Penrith chicken breast, oyster mushroom, chicken stock fondant, glazed shallot, cream sauce and tarragon oil (NGCI)
100 Kcal/418 KJ
-  Pan fried Penrith chicken breast, rosemary, lemon crushed jersey royals, pea puree, spring peas, cream sauce and chive oil (NGCI)
121 Kcal/499 KJ
-  Roast cod loin, cockles, olive oil potato, bouillabaisse sauce, tenderstem, black olive, parsley oil (NGCI)
172 Kcal/720 KJ
-  Chalk farm trout fillet, crispy skin, horseradish crushed jersey royals, samphire, parsley and hazelnut butter (NGCI)
190 Kcal/784 KJ
-  Smoked harissa baked carrots, roasted fennel, chickpea puree, lemon, molasses, coriander, soy omega seeds and pomegranate (VE) (NGCI)
127 Kcal/524 KJ

-  Beetroot bhaji, Bombay confit golden beets, soft herb yoghurt, pickled chillies, light curry oil, coriander and cumin seed (VE) (NGCI)
120 Kcal/501 KJ
-  Ratatouille vegetables, smoked tomato, herbed gnocchi, basil oil, basil cress and olive (VE) (NGCI)
108 Kcal/453 KJ

Desserts

-  Chocolate mousse, chocolate cake, whipped cream cheese, cherry gel, preserved cherries and cacao nib crunch (VE) (NGCI)
264 Kcal/1106 KJ
-  Maple roasted Brogdale farm apple, cinnamon salted caramel, vanilla chantilly, puff pastry, toasted almond and apple crisp (VE)
224 Kcal/924 KJ
-  Forced rhubarb cheesecake, spiced biscuit, roasted rhubarb | orange curd, ginger and orange granola and rhubarb coulis (VE) (NGCI)
140 Kcal/577 KJ
-  Lemon tart, coconut yoghurt, toasted coconut, lemon curd, pistachio and preserved blueberry gel mint cress (VE)
287 Kcal/1184 KJ