

Lunch & Early Evening Menu

Thursday 3rd - Saturday 5th March 2022

2 courses £25

3 courses £30

Our set menu is driven by the fruit and vegetables from our kitchen garden

Starter

Cod, cockle, lemon

Salt cod brandade tart, seaweed emulsion, crispy cockles, lemon, sea herbs

Main Courses

Beef, potato, carrot

Braised & glazed short rib, beef fat carrot, creamed potato, smoked shallot crumb

Celeriac, barley, chestnut

Hay baked celeriac, pearl barley, chestnut, crispy kale, onion ketchup

Sides

Seasonal greens 5

New potatoes & herb butter 4.5

Dessert

Rhubarb, ginger, bara brith

Bara brith custard, Yorkshire forced rhubarb, blood orange, stem ginger

**Available on Wednesday & Thursday, Early Evenings
(Reservations 6pm - 6.30pm, orders placed before 6.45pm)**

Head Chef | Tom Dixon

Chef Patron | Bryn Williams

(GF) – Gluten Free, (N) – Contains Nuts