

LUNCH

Sourdough crumpets, shellfish bisque,
dill and shallot essence

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Slow cooked egg, Mr Little's Yetholm potato, wild garlic

*Muscadet Sèvre et Maine sur lie, "Clos La Carizière",
Domaine de la Louvetrie, Loire Valley, France 2017*

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Roasted cod, fennel cream,
lovage salsa verde, matelote sauce

*Chenin Blanc, The Winery of Good Hope, Stellenbosch,
South Africa 2018*

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Butter poached corn fed chicken,
braised leg and wild mushroom ragu, hispi cabbage

Viña Fuentenarro, Ribera del Duero, Spain 2016

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Optional selection of cheese (£16.50 supplement)

Graham's 10 Year Old Tawny Port (£10 supplement)

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Nutmeg and custard tart, Yorkshire rhubarb,
almond granola, vanilla

Vouvray Cuvee "Saint Martin", Benoit Gautier, France 2011

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Sweet treats

5 COURSES £55

Sommelier's Selection £55

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL