

LUNCH MENU

STARTER

Burrata, black olive, milk bread, macadamia nut

Cured trout, Melfort farm apple, pickles

Roast Orkney scallop, chestnut, bacon, celeriac

(£8 supplement)

MAIN

Market fish of the day, Dorset crab, artichoke

Herdwick lamb, salt baked Melfort Farm beetroot

Rhug Estate chicken, carrot, pine nut, truffle bread sauce

DESSERT

Warm chocolate pave, poached pear, lime mascarpone

Honey and lemon parfait, compressed apple, olive oil sponge

3 courses £60 per person

Sommelier's selection £49 per person