

Starters

Smoked Salmon, Chive Sour Cream, Onuga Caviar, Lemon Dressing
12

Yorkshire Asparagus, Parma Ham, Truffled Hollandaise
10

Peter's Farm, Poached Egg, Potato Rosti, Truffled Wild Mushrooms, Tarragon, Spinach (GF) (V)
9

Beetroot Tartar, Picked Radish, Balsamic Dressing (Ve) (GF)
8.5

Main

Aged Beef Fillet, Dauphinoise Potato, Peppercorn Sauce (GF)
29

Roast North Sea Atlantic Cod, Chive Mash, Parsley Cream, Herb Oil (GF)
26

Pan Seared Chicken Breast, Fine Mash, Wild Mushroom Sauce (GF)
23

*Roast Aubergine, Butternut Squash, Sweet Potato, Confit Tomatoes, Olive Oil Mash, Spinach
Black Garlic and Coriander Oil (Ve) (GF)*
19.5

Dessert

Chocolate Fondant, Chocolate Sauce (V)
8

Lemon Posset Crème Brûlée, Crackling Candy (V) (GF)
8

Strawberry, Raspberry, Mint, Soup, Agave Tuille (Ve)
8

Three Farmhouse Cheeses, Crackers, Red Onion Marmalade (V)
10.5

Sharing Boards

Olives, Focaccia, EVO
7

Hummus

Hummus, Olives, Sunblushed Tomatoes, Pesto, Focaccia (VE)(GFO)
14

**Add Parma Ham*
6

Cheese & Charcuterie

*Three Farmhouse Cheese, Prosciutto, Chorizo, Salami, Olives, Focaccia, Onion
Jam, Crackers (GFO)*
35

Seafood

*Smoked Salmon, Prawns, Blackened Cajun Salmon, Atlantic Cod, Saffron
Mayonnaise, Focaccia (GFO)*
38

Patrick's Delight

Nduja, Black Pudding, Cod, Fillet Steak, Truffle Oil, Wild Mushrooms, Focaccia
42

Dessert

Chocolate Brownie, Lemon Posset, Berry Soup, Chocolate Sauce (V)
20

(V)- Vegetarian (VE) - Vegan (GF) - Gluten Free
(GFO) - Gluten Free Option