

Seasonal Lunch Menu

Dishes To Begin Or Second Starter

CORNFED CHICKEN LIVER SLICE
Orchard Apple Compote, Prune, Toasted Brioche
£7.00

HERITAGE TOMATO SALAD
Lancashire Cheese “Mozzarella”, Lovage
£7.00

YOUNG WHITE LEEK SOUP
Confit Potato, Skins
£7.00

MOULES MARINIÈRE
Curry, Bacon, Potato Chips
£7.00

Seasonal Special

OX
Aged Sour Cream, Cucumber Pickle, Dill
£16.50

Main Course

BUTTER ROASTED YORKSHIRE CHICKEN
Smoked Crème Fraiche, Bacon, Garden Pods
£18.00

NORTH SEA HAKE
Jersey Royal “Chowder”, Chervil
£18.00

NEW SEASON’S LAMB
“Lemon”, Spinach, Alliums, Herb Gremolata
£18.00

CHARGRILLED WYE VALLEY ASPARAGUS
Parmesan Butter, Cracked Wheat, Garden Herbs
£18.00

Seasonal Specials

LAKE DISTRICT AGED BEEF FILLET
Marrowbone Mushroom, Gratin, Peppercorn Sauce
£52.00

CORNISH TURBOT
Clam Butter, Cucumber, Samphire
£45.00

Please notify a member of staff of any food allergies or intolerances.
All prices include VAT at the current rate of 20%. An optional 12.5% service charge will be added to your bill.

Seasonal Lunch Dessert Menu

“BANANAS & CUSTARD”
Chocolate, Shards
£6.50

MOSS HOUSE FARM RHUBARB
Burnt Meringue, Blood Orange, Thyme
£6.50

WARM APRICOT FRANGIPANE TART
Clotted Cream Ice Cream
£6.50

TWO CHEESES
A selection from The Courtyard Dairy with Peter’s Yard Crackers
£6.50

Seasonal Special

“MILLE FEUILLE”
Amalfi Lemon, Poppy
£16.50

Your choice of freshly ground Colombian Huila & El Salvador Blend Coffee
or a selection of Teas served with an Eccles Cake **£4.50**

Wine Recommendations

WHITE WINES

Muscadet Sèvre-et-Maine, Petit Mouton, Domaine du Grand Mouton, Loire Valley, France, 2016 (Bin: 166)
70ml **£3.75** // 125ml **£6.50** // 175ml **£9.00**

Goes well with Moules Marinière, Hake

Woodcutter’s Semillion, Torbreck, Barossa Valley, Australia, 2014 (Bin: 345)
70ml **£6.00** // 125ml **£10.50** // 175ml **£15.00**

Goes well with Asparagus, Ox or Leek Soup

Chardonnay, Kumeu Village, Kumeu River Estate, New Zealand, 2016 (Bin:364)
70ml **£5.50** // 125ml **£9.75** // 175ml **£14.00**

Pairs great with Chicken Liver, Turbot or Chicken

ROSE WINES

Clos Mireille, Côtes de Provence, Domaines Ott, France, 2017(Bin 206)
70ml **£8.75** // 125ml **£15.50** // 175ml **£22.00**

Goes well with Tomato Salad

RED WINES

Eagles’ Nest Merlot, Constantia, Coastal Region, South Africa, 2013 (Bin: 807)
70ml **£5.75** // 125ml **£10.50** // 175ml **£14.75**

Goes nicely with Beef Fillet

Reserva, Alta, Marqués de Murrieta, Rioja, Spain, 2013 (Bin 672)
70ml **£5.75** // 125ml **£10.00** // 175ml **£14.25**

Try it with Lamb

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