

Seasonal Lunch Menu

Dishes To Begin Or Second Starter

IBERICO PORK MILANESE

Garden Sorrel, Parsley & Lemon

£7.00

ROASTED GARDEN BEETS

Smoked Eel, Horseradish, Pine Nuts, Basil

£7.00

HOUSE SMOKED SALMON

“Traditional Bits”, Caper, Warn Crumpet

£7.00

CROWDIE COWS CURD RAVIOLI

White Onion & Thyme

£7.00

A La Carte Special (priced as taken)

NATIVE LOBSTER RAVIOLI

Isle of Wight Tomato, Shellfish Foam, Oscietra Caviar

£24.00

Main Course

NORTH SEA HAKE

Tomato “Refogado”, Chilli Mayonnaise, Basil

£18.00

ROASTED VENISON HAUNCH

Moroccan Spiced Cauliflower, Couscous, Buttermilk, Cardamom

£18.00

NEW SEASONS LAMB CUTLET

”Shepherd’s Pie”, Pickled Cabbage, Carrot

£18.00

CRISPY COURGETTE FLOWER

Roasted & Pickled, Girolles, Chervil

£18.00

A La Carte Specials (priced as taken)

YORKSHIRE DALES GROUSE

Turnip, Smoked Bacon, Parsley & Shoots

£38.00

TURBOT “BEER BATTER”

Warm Tartare Sauce, Cracked Egg, Dill

£34.00

Dessert

ORCHARD GARDEN PLUM COBBLER

Horlicks Spiced Ice Cream

£6.50

VALRHONA TRIPLE CHOCOLATE SLICE

Salted Sheep’s Milk Ice Cream

£6.50

BLACKBERRY & LEMON “TART”

Lemon Verbena, Burnt Meringue

£6.50

TWO CHEESES

A Selection served from the Northcote
Cheese Trolley with Peter’s Yard Crackers

£6.50

A La Carte Special (priced as taken)

ENGLISH STRAWBERRIES

Meringue, Szechuan Pepper

£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