

Six Course Lunch

Snacks

Sardine

*Cornish 'sardines on toast',
Isle of Wight tomatoes, Gordal olive*

Duck

Creedy Carver T-bone, sticky rice

Sea Bass

*Sea Bass from the Channel, unpotted shrimp,
finger lime, sea vegetables*

Venison

*roe deer from Cartmel,
beetroots cooked in their own juice*

Rice

toasted rice ice-cream, raspberry, citrus

Apricot

poached in crème de pêche, white chocolate,

A Selection of Cheese (£15)

*from our friends at The Courtyard dairy
Cheese Flight (£15)*

£75

Wine pairing available at £70 per person

Please Note A 12.5% Discretionary Service Charge Will Be Added To Your Restaurant Bill. For This To Be Removed Please Let Us Know

Four Course Lunch

Snacks

Tomato

Isle of Wight tomatoes, Gordal olive

Hake

unpotted brown shrimp, sea vegetables

Venison

*roe deer from Cartmel,
beetroots cooked in their own juice*

Apricot

poached in crème de pêche, white chocolate

A Selection of Cheese (£15)

*from our friends at The Courtyard dairy
Cheese Flight (£15)*

£40

Wine pairing available at £45 per person

Please Note A 12.5% Discretionary Service Charge Will Be Added To Your Restaurant Bill. For This To Be Removed Please Let Us Know