

MENU

## TO START



**GLASS OF TAITTINGER  
BRUT RESERVE £9.95**

### **SOUP OF THE DAY £6.95**

freshly baked bread

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### **ROAST BREAST OF WOOD PIGEON £10.50**

black cherry, pak choi, enoki mushroom, bonbon

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### **POACHED PEAR, ROQUEFORT + WALNUT TART (V) £9.00**

chicory salad

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### **SMOKED MACKEREL + TROUT RILLETTE £10.50**

compressed cucumber, fennel, salsa verde, lemon crackers

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### **FARMHOUSE CHEDDAR TWICE BAKED SOUFFLÉ (V) £8.50**

sorrel velouté

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### **“CHICKEN CAESAR SALAD” £9.50**

anchovies, parmesan, baby gem, garlic crouton, bacon powder

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### **CRISPY MONKFISH CHEEK, CRISPY PORK BELLY £13.50**

apple, cauliflower, blood pudding

TO CONTINUE

**HIGHLAND VENISON HAUNCH £23.00**

caramelised potato terrine, onion, black garlic, salt baked turnip, redcurrant jus

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**CHICKPEA + LENTIL DAHL (V) £17.25**

smoked yoghurt, curry foam, coriander, sesame cracker

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**ROAST 6oz ST GEORGE'S BEEF FILLET £28.50**

ox cheek cannelloni, beef fat carrots, hispi cabbage, thyme jus

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**PAN SEARED COLD SMOKED HALIBUT FILLET £22.95**

shrimp tortellini, crushed new potato, fennel, samphire, nantua sauce

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**PAN FRIED CORN-FED CHICKEN BREAST £21.50**

summer vegetables, tarragon, consommé

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**ROAST COD FILLET £21.50**

blistered cherry tomatoes, olive, confit potatoes, warm sauce vierge

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**28 DAY-AGED LAKELAND RIB EYE STEAK (280g) £29.50**

portobello mushrooms, grilled tomato, onion,  
triple cooked chips, smoked shallot butter

**SAUCES £2.50**

peppercorn, béarnaise, red wine jus

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**SIDES £3.75**

creamed potato, french fries, buttered greens,  
sweet potato fries, beer battered onion rings, triple cooked chips  
buttered broccoli + toasted almonds

## TO FINISH

### **APRICOT + ROSEMARY TART £7.50**

apricot + rosemary jam, frangipane, chantilly + apricot sorbet

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### **STRAWBERRY MILLE-FEUILLE £7.50**

garden strawberries, vanilla crème diplomate, lemon verbena sorbet

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### **WHITE CHOCOLATE CRÈME BRÛLÉE £7.95**

garden berries, crunchy mint sponge

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### **CHOCOLATE CROUSTILLANT £7.95**

dark chocolate mousse, dulce de leche, hazelnut

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### **POACHED PEACH £7.50**

poached yellow peach, raspberry foam, crispy oats,  
freeze dried raspberry, peach vinaigrette

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### **STICKY TOFFEE PUDDING £7.00**

rich butterscotch sauce, vanilla ice cream

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### **WALWICK PASTRY CHEF HAND MADE PETIT FOURS £6.50**

## ARTISAN CHEESE SELECTION

### **REDESDALE**

sheep's milk, hard, english

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### **GOLDEN CROSS**

goat's milk, soft, english

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### **ROQUEFORT**

sheep's milk, blue, french

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### **CHEVIOT**

cow's milk, hard, english

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### **TUNWORTH**

cow's milk, soft, english

served with homemade oatcakes,  
chutney, pickled grapes, walnut + raisin bread

**3 CHEESE £10.00**

**4 CHEESE £12.00**

**5 CHEESE £15.00**

### **DESSERT WINES**

**10 YEAR TAWNY PORT, FONSECA NV £7.50 (75ml)**

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**LBV PORT, QUINTA DO CRASTO 2013 £6.50 (75ml)**