



# SPRING/SUMMER SET MENU D

## STARTERS

Roast marinated Heritage  
beetroot, goat's cheese  
& endive salad

Smoked ham hock & Serrano  
ham roulade, watercress,  
shallot salad & sweet  
mustard dressing

Pea & mint soup,  
Artisan bread

## MAINS

Roast Cumbrian chicken  
breast, fricassee of potatoes,  
peas, broad bean &  
truffle cream

Smoked haddock & spring  
onion fish cake, steamed  
spinach & Meaux  
mustard sauce

Slow cooked pork belly,  
new season potatoes, spring  
cabbage, Jerez vinegar, apple  
& thyme jus

Penne pasta arrabiata,  
courgette, buffalo mozzarella,  
fresh basil & aged balsamic

*All served with new season greens*

## DESSERTS

Classic vanilla crème brûlée

Raspberry & strawberry trifle

Valrhona chocolate mousse,  
honeycomb & Crème Chantilly

All our prices include VAT at the prevailing rate. A discretionary service charge will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.