

# LUNCH MENU

3 courses £37

*with half bottle of sommelier selected white, rosé or red for £55*

## Starters

Slow cooked Cackleberry Farm egg, turnip purée, parmesan,  
sage & kombu crumb, chicken leg

Pressed terrine of wild game and foie grass, hot pot garnish,  
duck heart jus

Paignton Harbour crab, radish, lemon, yoghurt & sake

## Mains

Ribble Valley chicken breast, Jerusalem artichoke, parmesan, potato  
gnocchi

Cured & poached Loch Duart salmon, summer beans, grelot onions,  
tomato & seaweed butter sauce

Roasted Lake District lamb rump, braised shoulder, confit linzer  
potatoes, mint infused sheep's curd

## Desserts

Wild strawberry & kalamansi, olive oil sponge & vanilla cream

70% chocolate, candied walnuts, William pear sorbet

A selection of ice-creams & sorbets

Selection from the cheese board (8.00 supplement)

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food  
please request to view our allergen matrix