



# A la carte lunch

## January

**3 Course £33.00 | 2 Course £27.50 | 1 Course £20.90**

### Starters

- Gressingham duck leg rilette, smoked chestnut cream, pickled mushroom, herb oil, celeriac and radish (N)
- King crab & oscietra caviar buckwheat 'blini,' charred blood orange, English baby beetroot, grapefruit pectin
- 'Goat's cheese & cranberry' goat's cheese mousse, cranberry pectin, mushroom crumble, winter baby vegetable, kombucha (V)
- Heritage crapaudine beetroot, heritage kale, blood orange, cucumber, smoked aubergine, pickled lemon, cashew nuts (N) (Vg)

### Main course

- Lake District farm beef fillet smoked ox cheek, carrot puree, potato terrine, cavolo nero, sprout tops and wild mushrooms, beef jus
- Glitne halibut, red pepper crust, prawn and saffron tortellini, girolles, kale, tomato bisque
- Butternut squash 3 grain risotto, canaroli, fermented barley, spelt, wild mushrooms, parmesan, preserved lemon, cavolo nero (V)

### Dessert

- Spiced red wine cake, winter spice, red wine, dark chocolate, vanilla ice cream
- English and continental cheese, honey jelly, fruit pectin & English chutney
- Sliced exotic fruit & berries, seasonal sorbet

*Please be aware that the game dishes may contain traces of shot*

Prices are per person & for more than 6 people, the menu will be fixed  
For any special requests or a menu tailored for your event, please contact us

