

# TASTING MENU

We have devised a tasting menu using seasonal and locally sourced produce to create dishes that reflect our own experiences.

## Canapés

Handmade bread roll & Abernethy butter

## Amuse Bouche

## Scallop Ceviche

Smoked Roe Emulsion, Fermented Turnip, Apple

## Roasted Monkfish

Alexanders, Mussels, Braised Seaweed

## Milk Fed Rabbit

Morels, White Asparagus, Wild Garlic

## Herdwick Lamb

Purple Sprouting Broccoli, Hen of The Woods, Lamb Fat Potato

## Chariot De Fromage

Table selection of three or five cheeses. Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney.

£9 - three or £14 - five

## Twister

Rhubarb, Goat's Milk, Basil

## Cepe

Poached Pear, Hazelnut, Beer Vinegar

All our meats are served pink, if you would prefer it cooked through, please speak to your server. All our food is prepared in an environment that contains allergens. Please discuss any dietary or allergen requirements you may have with the team prior to ordering.



# VEGETARIAN TASTING MENU

## Canapés

Handmade bread roll & Abernethy butter

## Amuse Bouche

## Heritage Carrot

Quail's Egg, Carrot Top Pesto, Tarragon

## Salt Baked Kohlrabi

Alexanders, Granny Smith, Braised Seaweed

## Morels

Hasselback Potato, White Asparagus, Wild Garlic

## Hen of the Woods

Purple Sprouting Broccoli, Blue Cheese Gnocchi

## Chariot De Fromage

Table selection of three or five cheeses. Served with Crackers, Handmade Sultana & Pecan Bread, Quince Jelly, Pressed Figs, Wine Jelly & Fig Chutney.

£9 - three or £14 - five

## Twister

Rhubarb, Goat's Milk, Basil

## Cepe

Poached Pear, Hazelnut, Beer Vinegar

£85 per person

£130 per person including wine selection

Tasting menu must be enjoyed by the whole table.