

Starters

6 Rock Oysters with creme fraiche, pickled rhubarb and Cabernet Sauvignon vinegar granita \$21.00

Wild garlic and jersey royal potato soup with stuffed morel mushrooms and maple bacon jam brioche £17.50

-Main Course

Herdwick lamb roast of shoulder and leg served with our roast trimmings, spring pesto and mint sauce £38.00

Salt baked wild seabass to share with buttered baby new potatoes and caviar with seaweed pesto, fresh garden peas and puree with mint and shoots, lemon butter sauce £85.00

Puddings

Salted caramel chocolate mousse egg with fudge brownie and frosted hazelnuts, hot chocolate sauce and clotted cream ice cream \$15.00

