



Menu 1

Amuse

Slow cooked duck egg yolk, lardo, crackling and truffle

Starter

Lambs sweetbread, beetroot, Broccoli and cobnuts

Fish

Tartare of scallop, smoked roe, apple and watercress

Main

Veal or Rump cap of Cumbrian Beef with Branston pickled vegetables, fresh cheese on toast

Pre-Dessert

Pimms and lemonade screwball

Dessert

Bitter chocolate, red pepper, raspberries and Rose