LATE WINTER GLUTEN FREE LUNCH

Two Courses £28 Three Courses £32.50 Wednesday until Saturday 12-1.30pm



STARTERS

Pea Velouté ricotta, lovage, radish

Black Garlic and Celeriac Risotto fermented hispi cabbage, parmesan

MAINS

Pan-roasted Fillet of Sea Bream rosti potato, fermented hispi cabbage, mussel and dill sauce, dill emulsion

Breast of Free Range Chicken pickled walnut, hasselback potato

DESSERTS

Rhubarb Bavarois oat milk ice cream, brown sugar meringue

Mint Chocolate Brûlée honeycomb, white chocolate aero

Please note the restaurant closes at 3.30pm to allow us time to prepare for our evening service, thank you.

If you have a specific allergy or dietary requirement, please let us know. \boldsymbol{v} vegetarian



LATE WINTER GLUTEN FREE MENU



Two Courses £39.50 Three Courses £43.50 Tuesday 6-8.30pm Wednesday until Saturday 12-1.30pm and 6-8.30pm

STARTERS

Seared Scallops (£2.50 supp.)

black garlic, heritage carrot, carrot broth, coriander, squid ink quaver Seaweed Cured Salmon soy, rice wine, iced quince, whipped buttermilk, calamansi, keta Chicken Liver Parfait walnut ketchup, smoked brie, linseed cracker Slow-cooked Collar of Pork

crispy ham hock, potato velouté, smoked eel, lovage, onion

MAINS

Vadouvan Spiced Monkfish

pickled shimeji mushroom, romesco, hasselback potato, sea vegetables

Roast Loin of Venison

kale, preserved lemon and date, sweet potato, beetroot, hazelnut, maple glazed parsnip

Sirloin of Beef (£2.50 supp.)

slow cooked beef cheek, salsify, chimichurri, ox tongue, potato terrine

Rump of Derbyshire Lamb

slow braised shoulder boulangère, pickled walnut, turnip, mint

DESSERTS

Spiced Pear Parfait oat milk ice cream, miso fudge, shortbread, lemon balm Selection of British Cheeses (£3 supp.) quince jelly, gluten free crackers

Add a Cheese Board to share (£8.50)

Shropshire Blue, Smoked Blue Stilton, Black Wax Cobble, Pink Cheshire Farmhouse, Ribblesdale, Cricket St Thomas Brie

