

Starters

English asparagus and Jersey royals

Slow cooked pheasant egg, parmesan and truffle

Chicken terrine

Potato and herb salad, wild garlic

Hot and sour broth

Belly pork, spring vegetables

Oxtail fritters

Nasturtium mayonnaise

Crab and grapefruit

Brown crab, watercress mousse, crisp sourdough

Heritage beetroots

Goats curd and fennel cracker

Mains

Rump of lamb

Purple sprouting broccoli, lamb fat potatoes, apricot and almond

Venison

Smoked potato, rainbow chard and hay baked celeriac

Corn fed chicken

Roasted cauliflower, truffled macaroni cheese and hazelnut dressing

Local reared pork

Black garlic, salt baked turnip and alliums

Grilled cod

Creamed potatoes, spinach and Forestiere sauce

Brown butter poached hake

Spring vegetables and herb risotto

Desserts

Rhubarb and custard

Almond sorbet and English rhubarb

Bitter chocolate fondant

Milk ice cream and chocolate tuile

Caramel crème brûlée

Spiced banana ice cream and coffee

Mascarpone cheesecake

Blood orange and carrot cake

Homemade ice cream

Choose from a selection of flavours

British cheese board

Shipston Blue - *Lancashire*

Pasteurised, buffalo milk, semi-soft, full blue flavour

Crofton - *Cumbria*

Unpasteurised, goat and cow's milk, slightly chalky, creamy and rich.

Mrs Kirkham's Aged - *Lancashire*

Unpasteurised, cow's milk, traditional Lancashire cheese from this well-known farm

Swaledale Ewes - *North Yorkshire*

Pasteurised, ewe's milk, hard pressed, moist and tangy

Three courses £40