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 brulée
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

Swaaledale Ewes – North Yorkshire
Pasteurised, ewe’s milk, hard pressed, moist and tangy

Three courses £40