



First Course

Beef

Sticky rib of Galloway beef, crispy bone marrow, oxtail, wasabi

Crab

Dressed Cornish crab meat, caper and golden raisin, anchovy beignet

Mackerel

Poached fillet of mackerel, brioche, lemon, air dried ham

Quail

Roast breast and poached leg of quail, burnt orange puree, hazelnut and truffle dressing

Scallop

Pan seared scallop, roast chicken consommé, confit wing

Main Course

Pork

Roast fillet of saddleback pork, apple braised belly, grain mustard sauce

Brill

Roast fillet of brill, langostine, anise broth

Cod

Roast loin of salt cod, herb spatzle, fennel confit

Veal

Loin of Cumbrian rose veal, honey glazed sweetbread, Madeira sauce

Venison

Loin of Cartmel Valley venison, caramelised red onion tart, port and chocolate jus