



3 COURSES £55

2 COURSES £45

Why Not Try Mark's Surprise Tasting Menu £75pp?

SNACKS £5pp

Shrimp Tempura | Lovage | Dill
Beef | Horseradish | Bread
Sweetcorn Tart | Basil | Black Garlic

TO SHARE £10pp

Crab on Toast
Shellfish Butter | Almond Cream | Sourdough

TO START

Roscoff Onion
Lamb Haggis | Turnip Tuille | Potato Mousse

Confit Chicken Terrine
Chutney | Pickles | Potato Cracker

Set Beetroot Mousse (v)
Granny Smith Apple | Pickled Fennel | Vegan Feta

Hand Dived Oban Scallops
Dashi Broth | Pork Crackling | Sea Vegetables



TO FOLLOW

Creedy Carver Duck Breast
Leg "Savoy Cabbage Pancake" | Salsify | Plum Jus

Roast Cauliflower (v)
Curry | Mustard | Lentil Dhal

Cod Fillet
Batter Scraps | Peas | Crisp Potato | Vanilla Velouté

Cannon Of Cumbrian Lamb
Braised Shoulder "Sandwich" | Nashi Pear | Red Wine Jus

Lemon Sole
Hazelnuts | Salsify | Brown Butter | Brown Shrimps

Sides £4

Mixed Leaf & Herb Salad | Grain Mustard Dressing
Green Beans | Shallots | Chervil
Pomme Purée

TO FINISH

Rum Baba
Whipped Cream | Rum & Raisin

“Rocks” / “Moss”
Mousse | Pistachio | Kumquat | Mint

Carrot Cake
Cream Cheese Ice Cream | Carrot Gel | Chestnut

Cheese
Aged Gruyère | Drunk Fig | Crackers

Coffee | Tea £5pp
Served with Petit Fours



DESSERT WINES

Château Haut-Mayne, Sauternes - Bordeaux, France
A rich and full wine with aromas of dried fruits. Silky and elegant with good length.

Aszú 5 Puttonyos, Grand Tokaj - Tokaj, Hungary
A wine with very complex, exquisite aromas. Made using botritized shrivelled aszú berries. Flavours and aromas of peach, orange peel, brittle, figs, exotic flowers with a touch of dill at the end.

Elysium Black Muscat, Andrew Quady - California, USA
Elysium is a brilliant crimson purple colour with aromas of ripe berries, rose petals, strawberries and lychees. The vibrant acidity balances beautifully with the sweetness of this wine making it a very refreshing drop.

PORT

Poças Special Reserve Ruby - Portugal
Lots of raisin, fig and prune hints with a powerful sweetness at its core. In the mouth it has lots of dark fruits and some toffee hints. A great port for all year round.

Poças 10 Year Old Tawny Port - Portugal
Tawny and woody bouquet of dried fruits and raisins. Full-bodied, irresistible and complex, with a long lasting finish of dried plums.

Fonseca 2003 - Portugal
2003 was a hot year so expect rich, concentrated flavours with great depth and a touch of baked earth. Very intense - delicious!

Poças 1997 - Portugal
The nose gives us lots of dark berry fruits, vanilla, cedar and some hints of dried fruits. On the palate there is a herbaceous note and layers of cocoa, spice and rich sweet fruits.