

Starters

King of the Sea

*crisp seabass, grilled langoustines, citrus grains,
shellfish emulsion, ras el hânout wafer*
£13.50

Grade 'A'

sashimi grade tuna, ansjovis, spring fennel, rock oyster, sweet lettuce emulsion
£13.50

Home Smoked

*spring vegetable and smoked ham knuckle terrine, seared foie gras,
smooth carrot, pain d'épice*
£13.00

Quail

*roasted quail breast, truffle tagliatelle, wild mushrooms,
wild garlic, quail and ginger consommé*
£12.50

Rabbit

local wild rabbit ballotine, whipped peas, Goosnargh yoghurt, braised shallots
£12.50

'Spring has sprung'

salad of English asparagus, goats cheese whip, soft boiled quail egg
£11.50

Main Courses

Old Spot

*roasted loin of old spot pork, crisp belly, smooth broccoli,
buttered morels, calvados jus*
£24.00.

Halibut

*baked line caught halibut, surf clams, cannellini bean and semi-dried tomato cassoulet,
home grown wild garlic foam*
£26.50

'John's Wood Pigeon'

roasted wood pigeon, wild mushroom tortellini, spring leeks, tarragon foam
£26.00

Atlantic

*butter roast Atlantic cod loin, seared scallops, spiced quinoa
cauliflower and vanilla espuma, lemon and saffron dressing*
£23.50

Sweet Lamb

poached loin of Herdwick lamb, caramelised sweetbread, smashed peas, mint sauce
£25.00

'Spring is back'

English asparagus and truffle risotto, garlic oil, crisp parmesan
£19.50