

THE MENU

Gougère, thirty six month aged Gruyère
Smoked haddock, horseradish, nasturtium
Cos, anchovy, chicken, Berkswell
Parsnip, pear, stilton, maple syrup
Adams sour dough, Bungay raw butter

—

Mackerel, potato, seaweed, buttermilk (3) (6) (8)

—

Pork, Agen prune, swede, marjoran (8)

—

Duck, blackberry, ginger bread (4) (6) (8)

—

Turbot, langoustine, mussel, smoked roe (4) (6) (8)

—

Hogget, alliums, sheeps curd, lemon thyme ((3) (4) (6) (8)

—

Eccles cake, Yorkshire blue (6) (8)

—

Rice, bramley apple, plum, bay leaf (8)

—

Medjool date, coffee, walnut (3) (4) (6) (8)

Thirty five pounds three course (3)
(Tuesday to Friday lunch)

Forty five pounds four course (4)

Sixty five pounds six course (6)

Eight five pounds eight course (8)

(last order lunchtime 1.30pm)

A discretionary 12.5% service charge will be added to your final bill. nclusive of
V.A.T. @ 20%.