

Nº5

STARTERS

Isle of Wight tomato salad, goats curd,
fennel and almond (v) 12.50

Copper Maran poached egg,
wild mushrooms, brioche and
truffle emulsion (v) 13.50

Lake District beef tartar cannelloni,
caramelised onion jam and
foie gras sauce 14.50

Cumbrian pork terrine, sauce gribiche,
apple and radish salad 11.50

Native lobster, avocado,
artichoke and hazelnut 15.50

Heritage green asparagus,
Cornish mussels and bonito 13.50

Orkney scallop, green courgette,
Champagne and avocado 15.50

Pearl barley and sweetcorn risotto, Dorset
snails and chorizo 13.50

MAINS

Baby violet artichokes, Jersey Royal potatoes,
aged parmesan, peach and almonds 22.00

Poached Hebridean halibut, roasted violet
artichokes and sunflower 29.00

Roasted line caught Cornish cod, Morecombe
bay brown shrimp mayonnaise, fennel salad
and pomme purée 27.00

Roasted Goosnargh chicken breast, green
courgette, braised morels, roscoff onions
and Madeira reduction 28.00

Herdwick lamb chop and braised neck,
crushed Jersey Royal potatoes, peas, mint
and cucumber 29.00

Josper grilled Iberico pork chop, braised hispi
cabbage and truffle jus 29.00

Josper grilled 28 day aged 220g Belted
Galloway rib-eye steak, chips and
mixed salad leaves 35.00

Josper grilled côte de boeuf on the bone 800g
(for two share), onion tart tatin, Isle of
Wight tomato salad 85.00

SIDES

Chips 5.00

Pomme purée (v) 5.00

Crushed Jersey Royal potatoes (v) 5.00

Warm green kale (v) 3.50

Mixed salad leaves 3.00

Béarnaise sauce or Peppercorn sauce 3.00

Discretionary service charge of 12.5%. Dishes marked (v) denote that it is suitable for vegetarians.
For information relating to allergens within our food, please request

S O C I A L

