

# Nº5

SOCI@L

## S T A R T E R S

- Isle of Wight tomato salad, goats curd, fennel and almond 12.50
- Copper Maran poached egg, wild mushrooms, brioche and truffle emulsion 13.50
- Lake District beef tartare 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 garden pea risotto, braised Herdwick lamb neck, mint and broad bean salad 13.50

## M A I N S

- 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, Morecambe Bay brown shrimp mayonnaise, fennel salad and pomme purée 27.00
- Roasted Goosnargh chicken breast, green courgette, braised Girolles, Roscoff onions and Madeira reduction 28.00
- Herwick lamb chop and braised neck, crushed jersey Royal potatoes, peas, mint and cucumber 29.00
- Josper grilled Iberico pork chop, braised hispi cabbage 29.50
- Josper grilled 28 day aged 220g Belted Galloway rib-eye steak, chips and mixed salad leaves 35.00
- Josper grilled côte de bœuf on the bone 800g (for two to share), onion tarte tatin, Isle of Wight tomato salad 85.00

## S I D E S

- Triple cooked chips 5.50
- 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

