



À La Carte

Homemade sourdough with Longmans butter or Fontodi olive oil (v) | £3.00

Nocellara olives (ve) | £3.50

Heritage carrots, celery leaf and radish with black garlic aioli (v) | £6.50

Starters

Curry spiced cauliflower soup (v) | £6.50

Burrata with basil and salt baked heritage beets (v) | £9.50

Chapel and swan smoked salmon with purple radish, fennel and soda bread | £10.50

Hot smoked pork belly, celery apple and walnut salad | £9.50

Cornish crab ravioli with cockles and samphire | £9.50

Salads

Super food salad with Tender stem broccoli, edamame bean, quinoa, pomegranate avocado, roasted datterino tomatoes and toasted seeds (ve) | £10.50

Romaine lettuce with buttermilk dressing (v) | £9.50

Add: crushed avocado | hot smoked salmon | roast chicken | poached egg | £2.50

Main Courses

Spelt risotto with chanterelle mushrooms and spring leeks (v) | £15.00

Whole lemon sole with shrimps and capers | £18.50

Cornish brill with lentils and rainbow chard | £19.50

Cumbrian chicken, sprouting broccoli, baby onions and gremolata | £18.50

Rump of Herdwick lamb with black cabbage winter tomatoes and salsa Verdi | £21.50

Side dishes | £4.50

Grilled gem lettuce | steamed ratte potatoes | roasted cauliflower with raclette
| butter leaf salad | Chips with black garlic aioli

Desserts | £6.50

Maple roasted pineapple with coconut sorbet (ve)

Hot apple pie with vanilla custard (v)

Poached Yorkshire rhubarb with vanilla panne Cota (v)

Chocolate and hazelnut doughnuts with hot chocolate sauce (v)

Vanilla, chocolate, strawberry or pistachio ice cream (v)

Montgomery cheddar, barkham blue and tunworth with oat cakes and chutney | £11.50

Afternoon tea available from 2.30

A discretionary service charge of 12.5% will be added to your bill.

*All of our dishes are prepared in an environment where nuts are present.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*