

# Lunch Menu

## Starters

### Wigeon

Pastrami of wigeon, confit golden turnips,  
risotto of pearl barley and Hereford snails

### Trout

Hay smoked Oxfordshire trout, salt baked beetroot,  
wakame seaweed, warm seaweed tea, English burrata

### Mosaic

Mosaic of Goosnargh corn fed duck and chicken,  
seasonal artichoke, truffle dressing, foie gras snow

### Sardine

Sardine on toast, char grilled lettuce, Portland crab,  
sardine dressing, black olive and anchovy emulsion

## Mains

### Lamb

Cannon, neck and shoulder of Lakeland lamb, carrot,  
“hen of the woods”

### Pig

Lancashire suckling pig and Pyrenean mountain pork cooked for 36 hours,  
swede in pork crackling, golden enoki, white bean

### Cod

Lightly salted cod poached in single estate olive oil, Parmesan crusted scallop,  
textures of cauliflower, English truffle, Barolo nage

### John dory

John dory, sea vegetables, langoustine,  
Scottish micro potatoes in seaweed butter, braised leek

Three Courses - £32.00

Two courses - £26.00

# Tasting Menu

## Trout

Hay smoked Oxfordshire trout, English burrata, char grilled carrot,  
smoked beetroot, warm seaweed tea

## Squab

Anjou squab pastrami, confit golden turnips,  
risotto of pearl barley and Hereford snails

## Cod

Lightly salted cod poached in single estate olive oil, textures of cauliflower

## Leek

Slow cooked leeks, micro potatoes with kombu butter, potato puffs,  
Scottish langoustine

## Deer

Loin of roe deer poached and roast foie gras,  
smoked celeriac, kale and salsify

## Cheese

Farmhouse and artisan cheeses  
as an extra course  
3 cheeses for £8.00  
5 cheeses for £12

## Lemon

Organic lemon curd and cloud, meringue, digestive biscuit,  
lemon and thyme ice cream, confit lemon

## Chocolate

“Chua” chocolate, pistachio cake and paste, violet ice cream,  
white chocolate snow

£60.00 per person

All prices are inclusive of VAT at the current rate  
A discretionary service charge of 12.5% will be added to your bill