



Set Lunch Menu Thursday - Saturday
(Includes Snacks, Sourdough & Cultured Butter)

2 courses £22

3 courses £28

Wood Fired Onions
Yorkshire blue, rhubarb & lemon verbena

Norwegian Mackerel
Kohlrabi, onion & roasted yeast puree, dashi

Wortley Estate Mallard
Poached breast, blackcurrants and red cabbage ketchup

Danish Halibut
Spiced squash, turnips and rainbow chard

Moss Valley Pork
Loin & caramelised belly, carrots and choucroute

Wood Roasted Pumpkin Dumplings
A warm broth of cheddar, wild mushrooms and parsley

(all served with Autumn vegetables)

Cheese
Quince paste, mother crackers, sourdough & cultured butter

Compote of blackcurrants
Spruce ice cream, Alexander meringue

Apple Crumble
Wood fired apples, brown butter ice cream and almond crumble

THE MENU IS SUBJECT TO CHANGES DAILY.
FOR INFORMATION ON ALLERGENS PLEASE ASK US.