

*From the counter:  
Hot broth  
Dips & crackers  
Cold cuts & tracklements*

Your menu:

Native lobster with pickled pepper, tomato & salad  
***Furmint, Dobogó, Tokaj, Hungary 2016***

Tater 'ash of aged Cumbrian sirloin with mushroom catsup  
***Johan Vineyard, Origin, Willamette Valley, Oregon 2014***

Almond poached cod, elderflower hollandaise & courgette  
***Friulano, Livio Felluga, Friuli-Venezia Giulia, Italy 2018***

Garlic & herb roasted chicken with morel & asparagus  
***Gamay, Domaine de Beudon, Valais, Switzerland 2009***

Easy peeler of white chocolate & sea buckthorn sorbet  
***Château Laville, Sauternes, France 2011***

Treacle tart, clotted cream ice cream, orange & mint  
***Riesling, Cordon Cut, Mount Horrocks, Australia 2018***

*Afters*

**£90**

**MATCHING WINES**

6 glasses £75

**CHEESE**

St James, walnut biscuit & armagnac prune  
(Supplement £12)

**GOLDEN EMPIRE**

Great British Menu 2016  
(Supplement £20)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

