



Sample - 4 Course Lunch Menu

£39.95pp



Fermented Potato Flatbread | Lancashire Whey Butter

Organic Forager Chipolatas

Hogweed | Our Honey

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To Start

Aged Beef Tartare

Gazegill Hen's Yolk | Nasturtium | Smoked Tongue Fritters

Cured Mackerel

Kohlrabi | Gazegill Plum

Organic Crown Prince Squash Velouté

Smoked Almond | Raw Milk Ricotta | Wood Roast Pumpkin

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Optional Intermediate

Cured Wild Halibut

Gazegill Apple | Wild Horseradish | Garden Fennel

£12.50

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For Mains

BBQ Glazed Gazegill Lamb Shoulder

Garden Courgette | Foraged Herb Pesto

Cornish Hake

Lobster Butter Sauce | Herb Gnocchi | Lemon Verbena

Ewe's Curd & Mint Agnolotti

Violet Artichoke | Nettle | Runner Beans

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For Dessert

Hogweed Spiced Date Cake

Whey Toffee Sauce | Emma's Dairy Raw Milk Ice Cream

Custard Tart

Foraged Berry Sorbet | Gazegill Plums

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Cheese

Selection of Crafty Cheese Man British Cheeses | Homemade Preserves | Crackers

3/5/7 cheese options available from £9