



4 Course Lunch Menu
£39.95pp

Fermented Potato Flatbread | Lancashire Whey Butter

Organic Forager Chipolatas
Hogweed | Our Honey

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To Start

Gazegill Wood Pigeon
BBQ Corn | Elderberry Ketchup

Cured Mackerel
Kohlrabi | Gazegill Plum

Organic Crown Prince Squash Velouté
Smoked Almond | Raw Milk Ricotta | Wood Roast Pumpkin

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 | Pea

For Desserts

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

If you have any questions or any other dietary requirements, please don't hesitate to speak to a member of staff who will be happy to help. Some menu items contain nuts and other allergens. As a result, traces of these could be found in other products served here.