Saturday Lunch Menu

2-courses £45.00 3-courses £60.00

SNACKS

OUR BREAD Hendo's butter

To Follow...

NORTH SEA COD brassicas, Hasselback potatoes, nasturtium & wasabi sauce

PACKINGTON FARM CHICKEN chicken fat focaccia, harissa leeks, confit garlic mayonnaise & caramelised leeks

LEMON & RICOTTA DUMPLINGS braised fennel, broad beans, burnt lemon, sorrel beurre blanc

DERBYSHIRE LAMB BBQ rump, slow cooked shoulder, labneh, triple cooked Jersey Royal, wild garlic salsa verde, English asparagus (£5.00 Supplement)

SIDE - £5.00

Cavolo Nero, sprouting broccoli & peas

Riverside Cheeseboard... before or after, the choice is yours

(£20 supplement per board) Tunworth, Quickes Vintage Cheddar, Dovedale Blue & Golden Cross with homemade crackers & our chutney

To Finish...

AMALFI LEMON POSSET fennel pollen meringue & raspberry ice cream

BULLION CHOCOLATE caramelised banana, chocolate crumb & banana Ice cream

PASSIONFRUIT MILLE-FEUILLE passionfruit cremeux, caramelised white chocolate, mango ice cream & compressed lychee

> PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO ALL FOOD & DRINK

To Start...

HAND DIVED ORKNEY SCALLOP rhubarb kimchi, smoked kohlrabi, rhubarb Dashi. (£5.00 Supplement)

"HOT POCKET" smoked ham hock, Black Cow cheddar mousse, tomato chutney, Iberico ham

> BBQ CARROT RISOTTO fermented barley risotto, lardo & carrot top pesto

COURGETTE FLOWER ricotta stuffed tempura courgette flower & courgette & basil broth