

SUNDAY LUNCH MENU

OUR BREAD & HENDOS BUTTER

TO START

WILD VENISON TARTARE

juniper, mushroom & soy

RIVERSIDE GIN CURED SALMON

lovage emulsion, garden herbs & grapefruit

PUMPKIN VELOUTE

Lancashire bomb custard & gougiers

TO FOLLOW

SLOW ROAST DERBYSHIRE BEEF

Yorkshire pudding, horseradish sauce & beef fat carrot

ISLE OF GIGHA HALIBUT

Ibérico ham, St Austell Bay & chive

BUTTERNUT SQUASH WELLINGTON

foraged mushrooms & truffle

OPTIONAL CHEESE BOARD -£12pp

Lancashire Bomb, Delice de Bourgogne & Howgate Blue

TO FINISH

LEMON TART

preserved blackcurrants

BULLION CHOCOLATE

cherry & pistachio

£38pp