

Set Lunch Menu

Amuse bouche

Starter

Ox tongue, barbeque glaze, English watercress, orange and radish salad

Or

Foxdenton gin cured Loch duart salmon, salt baked beetroot, hay infused emulsion

Main

Cornish skate wing, gribiche sauce, straw potato

Or

Slow cooked lamb suet pudding, lettuce, yogurt, aurora heritage potatoes

Or

Rebellion beer battered market fish, warm cockle tartar, triple cooked chips

Dessert

Meadowsweet infused Trinity burned cream, buckwheat, blackberry sorbet,

Or

British artisan cheeses, Yorkshire parkin, water biscuits, toasted nuts (£3 extra)

Side Orders

Sautéed cabbage and onions £4.00 · Chequers triple cooked chips £4.50

Baby heritage carrots, almond and orange crumb £4.50

One course £16.50

Two courses £19.50

Three courses £22.50

Available Tuesday - Saturday 12-3pm

Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens