



## SET MENU

2 courses 25 / 3 courses 30

Chicken liver parfait  
*rhubarb, brioche*

Cured sea trout  
*buttermilk, apple*

Wye Valley asparagus<sup>v</sup>  
*confit egg, wild garlic*

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Herdwick lamb belly  
*sweetbread, gem lettuce*

Stone bass  
*dill mashed potatoes, salsa verde*

Braised fennel<sup>v</sup>  
*quinoa, radishes*

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Lemon cheesecake

Crème caramel  
*langue de chat biscuit*

Colston Basset Stilton  
*tomato chutney, sourdough crackers*

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SUGGESTED WINE PAIRING (125ml) - 8

Herdade do Freixo Terroir  
*Alentejo, Portugal*

Sauvignon Blanc, No.1 Dourthe  
*Bordeaux, France*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 15% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.

