



MARKET MENU (Sample)

*Cappuccino of Artichoke and Celeriac, Crispy Chicken Wing,
Watercress Emulsion*

*Hot Pork Pie Fritter, Henderson's Purée, Pickled Cauliflower
Roasted Butternut Squash Risotto, Seared Queenie Scallops,
Textures of Parmesan*

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*Fell Bred Cumbrian Lamb, Confit of Shoulder Croquette, Beetroot Jam
Sous-Vide Loin of Cheshire Pork, Sweet and Sour Braised Belly,
Pickled Pear Cloud*

*Herb Crusted Fillet of Sustainable Cod, Massalla Roasted Cray Fish,
Saffron Broth*

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*Hot Morello Cherry Soufflé, Chocolate Sorbet, Cherry Fluid Gel
Tonka Bean Panna Cotta with a Sweet Ginger Jelly
and Yorkshire Triangle Rhubarb*

Madagascan Vanilla Brulée, Textures of Apple and Blackberry

Three Course - £34.50 per person

Cheese Supplement - £5.00 per person

Freshly Ground Coffee or Selected Teas and Petit Fours - £2.95 per person

*Prices are inclusive of VAT
Service charge is left to the discretion of the customer*