

*From the counter:*

*Hot broth*

*Dips & crackers*

*Cold cuts & tracklements*

**Davenport, Limney Estate, East Sussex, UK, 2014**

Malted sour with beef butter

Your menu:

Tater 'ash of aged Cumbrian sirloin with mushroom catsup

**Pinot Noir, Minimus, Willamette Valley, Oregon 2016**

Smoked Gigha halibut, cockle, corn & potato chowder

**Grafenreben, Bott Geyl, Alsace, France 2016**

Cumbrian red deer with pickled pear, bacon & mushrooms

**San Vicente, Señorido De San Vicente, Rioja, Spain 2015**

Baked apple 'cake' with crispy pastry & cold custard

**Semillon, Nelson Estate, Paarl, South Africa 2014**

*Afters*

Coffee with chocolates

**£160**

### **CHEESE**

Toasted St James, armagnac prunes, walnut & honey

(Supplement £15)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

