

CHURCH ROAD MENU

Available Monday through Saturday from dinner

- Sourdough bread and cultured butter, 4
- Nocellara olives, 5
- Maple roasted nuts, rosemary and chilli, 5
- Parmesan biscuits, 4
- Jerusalem artichoke soup with crispy kale sprouts and hazelnuts, 12
- Salad of sprouting broccoli with almond cream and pickled mushrooms, 14
- Burrata with tomatoes, courgettes, basil, olive oil and lemon, 15
- Raw Cornish sardines with Tokyo turnip dressing and pickled rhubarb, 14
- Pumpkin and sage agnolotti with brown butter, pecorino, lemon and black pepper, 12
- Chopped fillet steak with gherkin relish, shredded lettuce, shaved mushrooms and parmesan, 15

- Double baked cave aged cheddar soufflé with crisp shallots, leeks and mushrooms, 21
- Ricotta dumplings, roast Jerusalem artichokes, grilled hispi cabbage, mushrooms and truffle, 20
- Cornish monkfish tail with wild garlic pesto, chanterelles and radicchio, 28
- Roasted Cornish cod with crushed jersey royals, sea leeks, crème fraiche and dill, 26
- Aged Cumbrian Rib-eye with Roscoff onion, parsley, red wine and chips, 36
- Crisp veal sweetbread with celeriac remoulade, violet artichokes, apple and almonds, 26

For Two

- Roast Cumbrian chicken with calcot and chanterelle fondue, potato galettes and green salad , 22 per person

- Scorched bitter chocolate cake with mocha cream and crème Chantilly, 10
- Yorkshire rhubarb and buttermilk cream, 8
- Pear and salted caramel mille-feuille, 9
- Blood oranges with sloe gin and olive oil, 9
- Yoghurt and apple ripple sorbet, 7
- Three fine British cheeses and accompaniments, 14
- Coffee with salted clotted cream fudge or chocolate and orange cookies, 5