

## BREAD

Wood fired flat bread  
*Heritage beetroot labneh* £12

## STARTERS

Vegetable crudités & cashew purée (v) £12  
Foraged garden tempura & mayonnaise (v) £15  
Peas, rainbow radishes & chargrilled romana courgette (v) £15  
Hamachi ceviche, sweetcorn hot sauce, baby lettuce £20  
Beef tartar, smoked tomato relish, potato chips £20

## MAINS

Day boat seabass  
*Grilled citrus* £32

Cumbrian native breed sirloin  
*Peppercorn sauce* £42

Cotswolds cornfed chicken breast  
*Chimichurri* £22

Glazed Italian aubergine  
*Miso caramel* £18

## VEGETABLES & SALADS

Globe artichoke, swiss chard, organic quinoa & pickled radish salad (v)  
Wood fired butternut squash, baby spinach, basil, pumpkin seeds (v)  
Garden courgette, broad bean, sugar snap pea salad, red onion and mint (v)  
Radicchio, endive, fennel, kohlrabi, walnut salad, garden herbs & flowers (v)

## DIPS & DRESSINGS

Pumpkin & red lentil hummus (v)  
Summer herbs salsa verde (v)  
Macadamia ajo blanco (v)  
Tomato & jalapeno salsa (v)