

MENU

LUNCH

Glass of sparkling English wine & snacks on arrival

CHEESE ROLLS

Whey butter

DEVON CRAB - Nigel Haworth

Soft boiled pullet egg, salad, English mustard Mayo Pouilly-Fume, Petit Soumard, France

LONK LAMB LANCASHIRE HOTPOT - Nigel Haworth

Pickled red cabbage, tangled leeks and carrots Oscar Tobia, Rioja Crianza, Cuvee Tobia, Spain

RAW CACAO GATEAU - Kirk Haworth

Sour cherries, vanilla caramel Wiston estate, Rose NV, Sussex England

ECCLES CAKES & CHOCOLATES

Wine flight £35.00pp

PB = Plant-based

A £2 cover charge per head will be added to your bill, along with a discretionary 10% service charge.



MENU

DINNER

Glass of sparkling English wine & snacks on arrival

CHEESE ROLLS

Whey butter

MUSHROOM CUSTARD AND SNITCHES - Ruth Hansom

Champ Divin Cuvee Castor, Chardonnay/Savagnin Ouille, Jura 2022 (Organic)

DEVON CRAB - Nigel Haworth

Soft boiled pullet egg, salad, English mustard Mayo Pouilly-Fume, Petit Soumard, France

LONK LAMB LANCASHIRE HOTPOT - Nigel Haworth

Pickled red cabbage, tangled leeks and carrots Oscar Tobia, Rioja Crianza, Cuvee Tobia, Spain

RAW CACAO GATEAU - Kirk Haworth

Sour cherries, vanilla caramel Wiston estate, Rose NV, Sussex England

ECCLES CAKES & CHOCOLATES

Wine Flight £55.00pp

PB = Plant-based

A £2 cover charge per head will be added to your bill, along with a discretionary 10% service charge.