ROWAN

ISLE OF WIGHT TOMATO CUSTARD
feta, gordal olives, anise hyssop

WILD SEA BASS TARTARE
hazelnut, green strawberry, elderflower & buttermilk dashi

BBQ LOBSTER TAIL
sour cabbage, caviar, XO butter sauce

CHICKEN & GOOSE LIVER GALANTINE
poached apple, grape, apple & koji purée

STUFFED CUMBRIAN CHICKEN
roast lemon purée, bbq corn, pancetta, vin jaune, truffle

ROAST SIRLOIN OF HERITAGE BEEF
beef fat rösti, pickled gem, crème fraîche, anchovy ragù

SCOTTISH MONKFISH
broccoli purée, seaweed, Morecambe Bay potted shrimp sauce

RICOTTA GNOCCHI
fennel salad, verjus, Rothay Manor herbs

BRITISH CHEESE SELECTION (£17 supp)

SALTED CARAMEL CUSTARD TART
Pedro Ximénez, bitter chocolate, hazelnut ice cream

VANILLA RICE PUDDING
mango, lime, tequila

WHITE CHOCOLATE GANACHE
new season cherries, pistachio, cherry sorbet

2 courses - £70 *3 courses - £79*

A discretionary service charge of 12.5% will be added to your bill.
If you have any food allergies or intolerances please let us know.