ROWAN

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

BUTTER POACHED COD
pickled gem & crab salad, crab bisque

BBQ LOBSTER TAIL
sour cabbage, caviar, XO butter sauce

YORKSHIRE PARTRIDGE
liver parfait, blackberry, poached pear

ORKNEY SCALLOP *(£20 supplement)*
avocado, yuzu, buttermilk dashi, caviar

ROASTED DUCK LIVER *(£20 supplement)*
new season stone fruits, hazelnut, duck sauce

STUFFED CUMBRIAN CHICKEN
roast lemon purée, wild mushroom, pancetta, vin jaune, truffle

CUMBRIAN VENISON SADDLE
caramelised parnsip, stuffed cabbage, rowan berries, sauce Grand Veneur

ROASTED MORECAMBE BAY SEABASS
confit cuttlefish, guanciale, sauce lie de vin

CONFIT KING EDWARD POTATO
mushroom XO, nori, IPA & truffle sauce

RASPBERRY & VANILLA RIPPLE CHEESECAKE
marigold, almond, peach sorbet

YOGHURT & SAKE PARFAIT
matcha, mirabelle plum sorbet

CARAMELISED PINK LADY APPLE
LA22 honey, salted oats, honey ice cream

BRITISH CHEESE SELECTION *(£9 supplement)*

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.