

LUNAR

PLAT DU JOUR

2 COURSE FOR £36 OR 3 COURSE FOR £44

Rosemary focaccia, whipped beef butter, yeast flakes

To Start

Yorkshire asparagus, hogget croquette, wild garlic pesto,
confit egg yolk, crispy nettles

(V) Yorkshire asparagus, bubble & squeak, wild garlic
pesto, confit egg yolk, crispy nettles

Loch Duart salmon tartare, chilli, wasabi, cucumber, roe,
monks beard

Intermediate

Cauliflower veloute, wild herbs

To Follow

Gressingham duck breast, carrot textures, sweet cicely,
pinot noir reduction

(V) Pearl barley & scotch egg, carrot textures, sweet
cicely, pinot noir reduction

Kedgeree 2024

Smoked haddock, egg, rice

To Finish

Salted caramel tart, clotted cream

"Shredded Wheat" Earl Grey crème patisserie, La
Gariguette, basil cress

Warm Mary Buttons smoked brie, walnut cake, beer
mulled pear, candy walnuts