

Daniel McGeorge, originally from Liverpool, has learnt his craft at some of the finest UK restaurants including The Bath Priory. He was the winner of the prestigious Acorn Award in 2020, and was crowned the Champion Of Champions on the popular BBC2 programme, The Great British Menu.

Daniel takes his inspiration from the local landscape, with a nod towards a Japanese and Scandinavian-style. Proud to be from the North, he champions our local ingredients, with the majority of our meat sourced from Cumbria and fish from the North East coast.

Daniel is joined by a team of talented chefs who are passionate about delivering the highest quality food, which is why we have been awarded 3 AA rosettes for culinary excellence. He continues to develop dishes that excite and has created a menu which uses the very best of local, seasonal ingredients.

Our matched wines have been chosen by Master of Wines, Miles Corish, to perfectly harmonise with each dish.

*Please notify a member of our team if you suffer from any dietary or allergy restrictions. They will advise you of any allergens that may not be listed in the menu description. We can not, however, guarantee that any dishes are free from allergens and therefore cannot accept any liability in this respect.*



# A L A C A R T E M E N U

3-course menu £65 per person

## T O S T A R T

### SCALLOP

kohlrabi, elderflower, dashi, sorrel

### PIGEON

beetroot, cherry, sorrel

### VEAL SWEETBREAD

sweetcorn, XO, dandelion, coriander, beef tendon, bone marrow

## M A I N C O U R S E

### DUCK

turnip, radish, rhubarb

### RABBIT

salsify, hen of the woods, nasturtium, sea leek

### HALIBUT

mussel, allium, jerusalem artichoke, sea aster



## TO FINISH

CHOCOLATE  
rice, miso, kaffir lime, cep

CHERRY  
woodruff, rose, sorrel

APRICOT  
yoghurt, lemon balm, tagetes

## CHEESE COURSE

A selection of British cheese served with breads, crackers & chutney £12.00

(If taken as Dessert £7.50 supplement)

*A discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate.*

