

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 BBC 2 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, Daniel 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.

Daniel continues to develop dishes that excite and has developed 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. The matched wines can be served in 125ml, 175ml or 250ml and are priced as per the wine list.

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 £60 per person

T O S T A R T

SCALLOP

kohlrabi, elderflower, dashi, sorrel

PIGEON

beetroot, cherry, sorrel

VEAL SWEETBREAD

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

M A I N C O U R S E

CUMBRIAN DEXTER BEEF

aubergine, nasturtium, seat beet, shallot

RABBIT

salsify, hen of the woods, nasturtium, sea leek

HALIBUT

mussels, alliums, burdock root, sea aster

T O F I N I S H

CHOCOLATE

rice, miso, kaffir lime, cep

CHERRY

woodruff, rose, sorrel

APRICOT

yoghurt, lemon balm, tagetes

C H E E S E C O U R S E

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.

