



# BRITISH EVENING

WEDNESDAY 18 MARCH 2026 – ARRIVAL 7PM

## WELCOME COCKTAIL – Rhubarb Sour

*Slingsby Rhubarb Gin, Citrus, Sugar, Bitters*

*Ham and eggs, devilled eggs filled with slow cooked ham hock  
and pineapple chutney*

*Fish pie, poached smoked haddock, cod and salmon  
in a leek veloute topped with a potato and  
barbers mature cheddar galette*

*Cottage pie, slow cooked beef brisket and root vegetables  
in rich red wine gravy topped with a creamy bone marrow  
potato with citrus braised carrots*

*Rhubarb and custard jam roly poly with rhubarb sorbet  
and crème anglaise*

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS