

THE BAPTIST

GRILL

STARTERS

Lindisfarne Oysters
shallot vinegar, half dozen
£18

Tranche of Loch Duart Salmon
lightly smoked, salad of apple and potato,
horseradish, cucumber ketchup
£14

Foie Gras
trompette mushroom, five spice,
plum preserve
£18

Endive Salad
blood orange, pomegranate, mozzarella (v)
£10

Broccoli Agnolotti
roast almonds, pickled kohlrabi,
preserved lemon (v)
£10

White Asparagus
fresh ricotta,
pine nuts, jasmine honey (v)
£15

Seared Scallops
sweet onions, caramelised chicory,
pink grapefruit
£18

Coronation Crab Salad
gem lettuce, mango, pickled lime
£18

MAIN COURSE

Steamed Cornish Cod
Jersey royals, cucumber, lovage oil, watercress sauce
£26

Butternut Pithivier
sage, parmesan, mustard fruits (v)
£20

Spiced Best End of Herdwick Lamb
braised carrots, yoghurt, mint dressing
£35

Dover Sole
preserved lemon, capers & parsley
POA

Roast Chicken
mushroom stuffing, asparagus, wild garlic,
mushroom bisque
£24

CHARCOAL GRILL

Dry aged, grass fed Cumbrian beef:

10oz Ribeye
snails, garlic, bordelaise
£42

8oz Bavette
chilli beef, onions, chimichurri
£22

English Veal T-bone
rosemary, anchovy, lemon
£28

30oz Cote de Boeuf
short rib parmentier, smoked bearnaise,
devilled bone marrow
£90 (for two)

SIDE DISHES

Greek Salad £4

Potato and Chive Puree £5

Steamed Spinach,
raisins & pine nuts £4