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Lunch Menu (Sample)

Sea Trout

Yorkshire rhubarb, cucumber, frozen dill horseradish

Assyrtiko, Domaine Papagiannakos, Greece 2021 - 175ml £11.50

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Sandy & Black Pork

Maple, truffle, puffed potato, celeriac remoulade

Chenin Blanc, Dashbosch 'Skin Contact' Bredekloof, South Africa 2022 - 175ml £12.00



Cornish Cod

Smoked potato, baby capers & brown shrimps, purple sprout broccoli, parsley white wine sauce

Chardonnay 'Barrel Fermented' Hennes, Native Grace, Sussex, England 2020 - 175ml £12.50

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Glazed Beef Cheek

Latham cabbage, winter parsnip, salt baked potato, red wine sauce, bacon lardons

Cabernet Sauvignon, Domaine des Tourelles, Bekaa Valley, Lebanon 2020 - 175ml £10.50



Apple Cheesecake

Minus 8 Maple, pecan, Bramley apple sorbet

Chenin Blanc, Domaine des Forges '1er Cru Chaume' Coteaux de Layon, Loire Valley, France 2018 - 100ml £10.00

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Mrs Kirkhams Lancashire

Foraged Plumbrillo & Sourdough thins

Shiraume Ginjo Umeshu (Plum) Akashi-Tai, Sake - 100ml £14.00



£42.50 for 3 courses

All prices are inclusive of the current rate of VAT at 20%.

A 10% discretionary service charge is added to all bills.