

STARTERS

GOOSE LIVER PARFAIT £13

plums, gingerbread, red wine, vanilla

SMOKED HADDOCK & CHIVE FISHCAKE £9

wholegrain mustard cream, soft poached egg

CHICKEN & CHORIZO PRESSING £9

red onions, paprika, brioche

WOOD PIGEON BREAST £11

beetroot, granola, dark chocolate, sorrel

RED MULLET £11

Thai curry sauce, spaghetti vegetables, daikon, coriander

BLACK TIGER PRAWN £13

tomato & tequila jelly, lime, watercress & radish

ROASTED PORTABELLO MUSHROOM (V) £10

blue cheese, grapes, hazelnuts, pickled shallot, black garlic

ROASTED PUMPKIN VELOUTÉ (VG) £8

toasted pumpkin seeds, sage oil

TANDOORI CAULIFLOWER (VG) £9

watermelon, almonds, coconut gel, saffron & cardamom sauce

MAINS

BLACK TRUFFLE & WILD MUSHROOM

RISOTTO (V) £22

aged parmesan, toasted pine nuts

SALT BAKED CELERIAC (VG) £19

celeriac purée, crisps & ash, caramelised onion & thyme

CUMBRIAN LAMB RUMP £34

spiced lamb pie, confit shoulder croquette, cauliflower purée, Jerusalem artichoke, salsify, crispy kale

PHEASANT BREAST £22

parsnips, blackberries, celeriac, savoy cabbage, red wine

ONION TART TATIN (V) £20

pearl barley risotto, parsnip crisps

DRY AGED BEEF LOIN £32

oxtail, onion consommé, carrot, swede, truffle, confit potato

MONKFISH TAIL WRAPPED IN PARMA HAM £26

roasted aubergine, confit red peppers, tomato & haricot bean stew

GRILLED PLAICE FILLET £24

wilted greens, new potatoes, prawn & lemon butter

PAN SEARED COD LOIN £24

curried bouillabaisse, spinach, chargrilled fennel, parmesan gnocchi

GRILL

8oz HIMALAYAN SALT AGED RIBEYE STEAK £35

beef dripping chips, field mushroom, roasted tomato, onion rings, garlic & rosemary butter, real ale sauce

10oz PORK TOMAHAWK £25

beef dripping chips, field mushroom, roasted tomato, dressed watercress, cider jus

1kg SIRLOIN CLUB STEAK FOR 2 £80

beef dripping chips, field mushroom, roasted tomato, onion rings, garlic & rosemary butter, real ale sauce

SIDES
£5 EACH

HAND CUT CHIPS
Himalayan pink salt

SKINNY FRIES
parmesan & truffle

MAC N CHEESE
spring onions

CAULIFLOWER CHEESE
cheddar cheese & chive

WILTED GREENS
garlic butter

PETITS POIS À LA FRANÇAISE
bacon, baby gem

DESSERTS

FIG & MASCARPONE SLICE £11
sultana compôte, torched figs, crème légère

STICKY TOFFEE PUDDING £9
butterscotch sauce, pecan crumb, gingerbread
ice cream

PISTACHIO FINANCIER £10
toasted pistachios, passionfruit curd, passionfruit
sorbet

CHOCOLATE & BLACKBERRY DOME £11
pickled blackberries, meringue, chocolate &
sea salt sorbet

APPLE & VANILLA PANNA COTTA (VG) £9
caramel poached apples, cinnamon biscuit

PEAR & BLUEBERRY FRANGIPAN TART £10
red wine poached pears, amoretto crème anglaise

SORBET £9
apple & elderflower / lemon & lime / cassis

CHEESE & BISCUITS 3 FOR £13 / 7 FOR £20
fig salami, quince jelly, grapes, mixed crispbread
crackers, Wild & Fruitful tomato chutney
(please see cheese menu)

CHEESE MENU

WENSLEYDALE BLUE (V)

this cheese is matured for 6 months then lightly pressed for 24 hours before being wrapped in muslin. This allows the cheese to reach its full flavour opening with a subtle lactic flavour, that develops into a full salty tang of a true blue. (Cow cheese, contains milk, pasteurised, suitable for vegetarians)

KIDDERTON ASH (V)

an outstanding goat's cheese that features a delicate creamy flavour, it is sprinkled with ash prior to maturing which promotes the growth of its white coat. It has a soft exterior, a firmer charcoal ash layer finishing with the soft buttery goat's cheese centre.
(Goat's cheese, contains milk, pasteurised, suitable for vegetarians)

WILD GARLIC CORNISH YARG (V)

hand made in Cornwall, it has a smooth yet crumbly taste and a distinctive yellowish colour, with a hint of fresh wild garlic that develops over time adding to the flavour.
(Cow cheese, contains milk, pasteurised, suitable for vegetarians)

BARON BIGOD

handmade cheese, using the traditional French production methods, this is a fantastic oozing cheese bringing tons of natural flavours, rich in salty flavour finishing with a refreshing tang leaving a buttery smooth mouth feel. (Cow cheese, contains milk, unpasteurised, NOT suitable for vegetarians)

SNOWDONIA BLACK BOMBER (V)

classed as the modern cheddar, it has a rich flavour with a smooth creaminess lasting long on the palate, finishing with a slight saltiness. (Cow cheese, contains milk, pasteurised, suitable for vegetarians)

EDEN IVORY (V)

this ewe's milk cheese has a mild creamy opening, quickly descending onto a more nutty and flinty flavour (Ewe's cheese, contains milk, pasteurised, suitable for vegetarians)

OAK SMOKED LANCASHIRE (V)

this cheese takes on a new dimension after its time in a real oak wood smoker. It maintains its smooth, creamy lactic note but gains a distinct savoury sweet flavour from its smoky exterior. (Cow cheese, contains milk, pasteurised, suitable for vegetarians)