

STARTERS

ENGLISH QUAIL - 11

leg bon-bon, fried egg, blackberries, shallots, celeriac, sorrel custard

CORNISH CRAB - 12 (GF)

set sweetcorn, apple, chard lime, crispy potato, caviar

GIN CURED SALMON - 10 (GF)

pink grapefruit, pomegranate, cucumber, pear, tonic espuma

CHICKEN & MUSHROOM

BALLOTINE - 8 (GF)

slow cooked egg yolk, king oyster mushroom, carrots, pistachios

TEMPURA COD CHEEK - 8

confit potato, salt & vinegar, dill

CRISPY BEEF SHIN - 10

roasted onion consume, swede, parsnip, burnt onion, winter truffle

TANDOORI SPICED

CAULIFLOWER - 8 (VG) (GF)

roasted peanuts, caramelised purée, watermelon, coriander

JERUSALEM ARTICHOKE &

TRUFFLE SOUP - 8 (GF)

honey & walnuts

SMOKED HADDOCK AND

CRÈME FRAÎCHE FISHCAKE - 8

chive velouté, pickled shallots

MAINS

CUMBRIAN VENISON HAUNCH - 25

suet pudding, cavolo nero, potato croquette, salt baked beetroots, celery root, red wine

CORNFED CHICKEN BREAST - 20

potato pressing, tender stem broccoli, confit leg, girolles, roasted carrot

LEMON SOLE - 20 (GF)

curried bouillabaisse, apple, spinach, parma ham, new potatoes

CUMBRIAN RACK OF LAMB - 28

crispy lamb belly, feta cheese, red pepper purée, olive tapenade, lyonnaise potato

ONION TART TATIN - 16 (VG)

wild mushrooms & spinach, pearl barley, root vegetables

LEEK & POTATO TERRINE - 16

potato foam, baby leeks, leek purée, chive hollandaise

MONKFISH TAIL WRAPPED IN

PANCETTA - 24 (GF)

lemon thyme risotto, roasted aubergine, tomato crisp

PUMPKIN & SQUASH TORTELLINI - 16 (VG)

sage butter, sweet potato, pesto

BEEF WELLINGTON FOR TWO - 72

truffle mash potato, sautéed kale, carrot purée, red wine jus (*please allow 30-35min cooking time*)

SALT AGED DUCK FOR TWO - 60 (GF)

rosemary & garlic potatoes, savoy cabbage, carrot purée, roasted salsify

GRILL

8OZ HIMALAYAN SALT AGED RIBEYE STEAK - 32 (GF)

beef dripping chips, field mushroom, roasted tomato, red wine & green peppercorn sauce

12OZ CLUB STEAK ON THE BONE - 30 (GF)

beef dripping chips, field mushroom, roasted tomato, red wine & green peppercorn sauce

CHARGRILLED PORK CHOP - 20

black pudding, baby leeks, sautéed kale, new potatoes, cider jus

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.

SIDES

4.50 EACH OR THREE FOR 12

FAT CUT CHIPS - 4.50

Himalayan pink salt

MAC AND CHEESE - 4.50

spring onion

WILTED WINTER GREENS - 4.50

TRUFFLE MASH POTATO - 4.50

chives

ROASTED ENGLISH CARROTS - 4.50

honey & cumin

SKINNY FRIES - 4.50

parmesan and truffle

DESSERTS

STICKY TOFFEE PUDDING- 9 (V)

pecan & madeira sauce, honey & fudge ice cream

TORCHED LAVENDER CRÈME BRÛLÉE - 10

honey crèmeux, oatmeal cookie

CARAMEL CHOCOLATE & BANANA

CYLINDER- 10 (GF)

banana gel, peanut butter ice cream

BLACKBERRY & VANILLA

CHEESECAKE- 9 (V)

pickled blackberries, chocolate Chantilly

CARROT CAKE- 10

caramelised walnuts, carrot sorbet

TREACLE TART- 9 (V)

poached pears, stem ginger ice cream

SPICED RICE PUDDING- 9 (VG) (GF)

mango compote, malibu gel, toasted coconut, pineapple sorbet

**SELECTION OF ICE CREAMS
& SORBETS - 9**

(selection of 3)

ice cream: bourbon vanilla, chocolate & sea salt, strawberry and yuzu

sorbets (vg): lemon and ginger iced tea, gin and tonic, elderflower

**SELECTION OF ARTISAN &
LOCAL CHEESE - 14 (V)**

mixed crispbread crackers, grapes, Wild & Fruitful chutney, quince jelly, fig salami

AFTER DINNER

DIGESTIF

GRAHAM'S TAWNY PORT 10 YEARS - 4.70
50ml

DOW'S FINE WHITE PORT - 3.55
50ml

JAIME I FINE COGNAC - 13.25
25ml

FRAPIN PREMIER COGNAC - 5.95
25ml

TORRES SUPERIOR BRANDY - 6.50
25ml

LIQUEUR COFFEES - 7.95

JAMESONS

BAILEYS

COINTREAU

TIA MARIA

COCKTAILS - 8.95

AFTER EIGHT
Crème de menth, crème de cocoa,
cream chocolate flake

RUSTY NAIL
Whisky, Drambuie over ice

BRANDY ALEXANDER
Brandy, white de cocoa

NIGHT DREAM
Vodka, Malibu, prosecco, vanilla

CHOCOLATE MARTINI
Vodka, chocolate syrup, Frangelico, vanilla

RASPBERRY TART
Raspberry, Chambord cream