

NIBBLES

Homemade Focaccia, hummus, tapenade £5
Whitebait, tartare sauce £5

STARTERS

Charred Mackerel, red pepper, confit cherry tomato, compressed cucumber, aubergine caviar, dill oil £8

Goats Cheese & Pear Mille Feuille, candied walnuts, burnt orange gel £8

Vegan Scallops, salt baked celeriac, black pudding, lovage and pea purée, pomegranate and coriander salsa £9

Hot Smoked Salmon Caesar Salad, baby gem, parmesan shaving, crispy pitta, soft boiled egg £9

Soup of the Day, salted whipped butter, bread roll £7

Duck & Black Pudding Terrine, bacon and tomato chutney, red onion gel, toasted brioche £9

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MAINS

Beef Wellington, mushroom duxelles, Serrano ham, spinach, carrot puree, confit tomato, dauphinoise potato chips £34
Herdwick Lamb Shoulder, creamed mashed potato, heritage carrots, broad beans and pea fricassee £28
Ribeye Steak, twice cooked chips, slow roasted tomato, flat mushrooms & dressed rocket £28
Pan Fried Halibut, mushroom & chicken pancakes, mussels, sea herbs, mariniere sauce £24
Pork Fillet, garlic & rosemary parmentier potatoes, tender stem broccoli, pancetta crisp, honey & Dijon cream sauce £19
Beer Battered Fish & Chips, mushy peas, tartare sauce £17

Cajun Roasted Cauliflower Steak, cherry tomato & red pepper stew, black olive crumb, herb salsa £15

Chicken Ballantine, mushroom & truffle purée, fondant potato, baby leeks, beer braised onions, stout cream jus £24

Beetroot and Fennel Falafels, baby vegetables, lemon tahini sauce, crispy kale £18

BURGERS

All of our burgers are served on sourdough buns with dressed baby gem salad, tomato & fries **BBQ Beef Burger** with cheese £17

Buttermilk Chicken Burger, sweet chilli mayo, hash brown £17 **Halloumi Burger**, tomato chutney, crispy fried pickles £16

SIDES £5

Chunky chips
Buttered vegetable bowl
Rosemary & Sea Salt dauphinoise chips
Hasselback potatoes, crème fraiche & bacon
Cajun onion rings

SAUCES £4

Peppercorn Sauce Red wine jus Honey & Dijon Cream

DESSERTS

Blood orange soufflé, popping shard, orange sorbet £9
Pavlova, blueberry mousse fresh berries, lemon jel & lemon sorbet £8
White chocolate blondie, raspberries & raspberry ripple ice cream £8
Cheese board, grapes, celery & homemade flatbreads £13
Cherry Semi Freddo, chocolate shard & chocolate sauce, cherry jam £7