

MENU

SNACKS

- Salt Cod brandade 4 Venison fritter with smoked paprika 4
- Bread & butter 4 Nocellara olives 4
- Charcuterie - Salami, Saucisson & Serrano with pickles 9

STARTERS

- Organic broccoli and stilton soup 6
- Chicken liver pâté, pickles with brioche 9
- Organic beetroot, smoked almond and goats cheese snow 8
- Salad of poached salmon, watercress and new potato 9
- Steak tartare, fennel jam, burnt hay and Paris brown mushroom 9
- Pan seared Orkney scallops, salt cod brandade and sea herbs 12

MAINS

- Pot roast Cauliflower, slow cooked duck yolk, spiced seeds and Tunworth cheese 15
- Haunch of Cumbrian Venison, glazed faggot, kale and parsnip 24
- Cod loin, potato puree, spinach and tartare butter sauce 18
- Saddleback pork belly, choucroute, black pudding and apple 23
- Roasted Goosnargh chicken, Roscoff onion and bacon crisp 21
- Roast Herdwick lamb, Jerusalem artichoke, suet pudding and purple sprouting broccoli 28
- Roast Monkfish, salt baked celeriac and chive 24

OUR AGED MEAT

All of our steaks are served with a portion of chips, wild mushroom fricasse & a choice of peppercorn or bearnaise sauce

90 day aged 200g Rump Cap 28

40 day aged 200g Fillet 42

28 day Chateaubriand (for 2 to share) 65

40 day aged Wing rib (for 2 to share) 75

SIDE DISHES

Gratinated potatoes 5 Rocket & Parmesan salad 5 Chips 5

Scorched cabbage with XO 5 Purple sprouting broccoli, hollandaise and walnut 5

PUDDINGS

Our Daily tart 8

Chocolate brownie, chocolate mousse, brandy snap and vanilla 9

Spiced pear, honey parfait, almond and thyme 8

Choux bun, Yorkshire rhubarb, custard and blood orange sorbet 8

Artisan farmhouse cheese with chutney, malt loaf and crackers 12

HOT DRINKS

Coffee 4 Tea 4 Herbal tea & infusions 4

Served with petit fours

SUNDAY LUNCH MENU

TWO COURSES £31 OR THREE COURSES £38

STARTERS

Organic broccoli and stilton soup

Homemade crab and apple crumpet with salt cod fritter

Pressed terrine of Goosnargh duck, pear and walnut

Salad of poached salmon, watercress and new potato

Wild mushrooms and hen's egg on sourdough toast

MAINS

Roasted 40 day aged Lake District beef, Yorkshire pudding and red wine gravy

Confit shoulder of Herdwick lamb, Jerusalem artichoke and kale

Garlic and herb stuffed Goosnargh chicken to share, cranberry and

chesnut stuffing, organic baked carrot

Pan roasted hake, celeriac, hispi cabbage and new potatoes

Pot roast cauliflower, slow cooked duck yolk, spiced seeds and Tunworth cheese

PUDDINGS

Rice pudding with apple compote

Treacle tart with stout ice cream

Choux bun, Yorkshire rhubarb, custard and blood orange sorbet

Artisan farmhouse cheese with chutney and crackers

LUNCH MENU

TWO COURSES £19 OR THREE COURSES £23

STARTERS

Organic broccoli and stilton soup

Pressed terrine of Goosnargh duck, pear and walnut

Salad of poached salmon, watercress and new potato

MAINS

Beef cheek, organic carrot and parsley pesto

Roast hake, caramelized cauliflower, and Tunworth cream

Hen of the woods mushrooms, truffle and potato terrine, tarragon

PUDDINGS

Choux bun, Yorkshire rhubarb, custard and blood orange sorbet

Treacle tart with stout ice cream

Artisan farmhouse cheese with chutney and crackers (£3 supplement)

CHILDREN'S MENU

Suitable for children aged 12 years and under

A LITTLE SOMETHING FOR LITTLE TUMS

STARTERS

Garlic bread 4

Chicken goujons with chive mayonnaise 5

Roasted tomato soup 4

MAINS

Spaghetti bolognese with parmesan cheese 8

Sausage, mash, seasonal vegetables and gravy 8

Steamed cod with mashed potato and seasonal vegetables 8

PUDDINGS

Chocolate allsorts 4

Selection of ice creams 4

VEGETARIAN MENU

SNACKS

Bread & butter 4 Nocellara olives 4

STARTERS

Organic broccoli and stilton soup 6

New potato salad, watercress and sorrel 8

Organic beetroot, smoked almond and goats cheese snow 8

MAINS

Pot roast Cauliflower, slow cooked duck yolk, spiced seeds
and Tunworth cheese 15

Scorched Sweetheart cabbage, wild mushrooms and salt baked celeriac 13

Jerusalem artichoke, baked carrot and alliums 13

SIDE DISHES

Gratinated potatoes 5 Chips 5

Purple sprouting broccoli, hollandaise and walnuts 5

PUDDINGS

Our Daily tart 8

Chocolate brownie, chocolate mousse, brandy snap and vanilla 9

Spiced Pear, honey parfait, almond and thyme 8

Artisan farmhouse cheese with chutney, malt loaf and crackers 12

HOT DRINKS

Coffee 4 Tea 4 Herbal tea & infusions 4

Served with petit fours