

S T A R T E R S

- Twice Baked Mature Cheddar Cheese Soufflé, Wilted Spinach, Parmesan Cream £8.95
 Lobster Tortellini, Seafood Bisque, Basil Oil £10.95
 Pigeon Breast, Wild Mushroom Risotto, Carrot Puree £9.50
 Tuscan Flatbread, Roasted Sweet Pepper & Tomato Hummus, Vegan Cheese £8.50
 Chefs Seasonal Soup with Artisan Bread and Whipped Butter V G/F £6.50
 Textures Of Beetroot, Toasted Cashew Crumb, Black Olive Tuile £8.50
 Spiced Cauliflower & Hazlenut Croquettes, Black Garlic Puree, Sage & Polenta Crisps £8.50

M A I N S

- Pappardelle Pasta, Roasted Mediterranean Vegetables, In an Arabiatta Sauce £16.50
 Roast Pork Tenderloin, Wrapped In Serrano Ham, Celeriac Mash, Crispy Kale, Damson Jus, Crackling £27.50
 Slow Cooked Venison Haunch, (*Cooked Medium*) Braised Red Cabbage, Fondant Potato, Bitter Chocolate Jus, Cavolo Nero £28.00
 Pan Fried Cod Loin, Chive Pomme Puree, Cider Leek & Mussel Butter Emulsion £26.00
 Caesar Salad, Baby Gem Lettuce, Croutons, Parmesan, Cherry Tomato, Caesar Dressing £16.00
 Add Chicken - £2, Add Bacon - £1
 Roasted Broccoli & Udon Noodle Salad, Edame bean, Pomegranate & Sesame Dressing £16.50
 10oz Cumbrian Beef Sirloin with Triple Cooked Chips, Grilled Flat Cap Mushrooms and Vine Cherry Tomato G/F £30.00
 Fillet Of Beef Wellington, (*Cooked Medium*) Mushroom Duxelle, Pancetta, Crisp Puff Pastry, Confit Potatoes, Red Wine Jus, Tenderstem Broccoli £34.50
 Lamb Rump, Roasted Jerusalem Artichoke, Savoy Cabbage, Smoked Pancetta, Artichoke Puree, Harisa Jus £27.00

CLASSICS

- Beer Battered Haddock, Triple Cooked Chips, Mushy Peas and Tartare Sauce. £16.50
 8oz Steak Burger, Monterey Jack, Crispy Smoked Bacon, Tomato Relish, Crisp Lettuce and Tomato in an Artisan Brioche Bun with Crispy Fries £16.50
 Plant Based Burger, Vegan Applewood, Tomato Relish, Crisp Lettuce and Tomato in a Brioche Style Bun with Crispy Fries Ve V £16.00

SIDES - all £5.00

- Triple Cooked Chips
 Onion Rings
 Mac and Cheese
 Char Grilled Tenderstem Broccoli
 House Salad

SAUCES - all £4.00

- Peppercorn, Red Wine Jus, Blue Cheese, Béarnaise

DESSERTS

- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream V £8.00
 Cornflake Pannacotta, Milk Sorbet, Golden Syrup, Hazlenut Granola £8.50
 Chocolate Orange Fondant, Mandarin Sorbet (*please allow 10 minutes cooking time*) £8.50
 Ginger & Lemongrass Creme Brule, Pistachio Cake £8.00
 Blackberry Cheesecake, Blackberry Compote, Blueberry ice Cream, White Chocolate Snow £8.50
 Vegan Dark Chocolate & Avocado Mousse, Hazlenut Praline Tuile £8.00
 Selection of Local and Artisan Cheeses, Damson Chutney, Artisan Crackers, Celery £12.00