podium

TO SHARE

OUR SIGNATURE LANCASHIRE CHEESE CUSTARD (v) 5 per person
Holy Grain sourdough, onion tea, salted butter

STARTERS

JERUSALEM ARTICHOKE TERRINE (ve) 12
Truffle emulsion, pickled pear, buckwheat granola

AGED BEEF SIRLOIN TARTARE 14
Smoked mayonnaise, cured egg yolk, beef fat brioche

SEARED SCALLOP 15
Parsnip, bacon crumb, sage cream

CURED SCOTTISH SALMON 12
Horseradish cream cheese, pickled shallot, bagel, dill and lemon dressing

BURRATA (v) 12
Hot honey, baked figs, crispy sage

BRAISED OXTAIL RAVIOLI 13
Onion consommé, pickled shallot, crispy parsley

GRILLS

CUMBRIAN BEEF

Dry aged in house for a minimum of 40 days and cooked on the barbecue before being glazed in our homemade beef butter

Grills are served with triple-cooked chips, garlic and black pepper mayonnaise, baby watercress and sauce of your choice

10OZ SIRLOIN STEAK 42

8OZ FILLET STEAK 45

SAUCES

Chimichurri butter | Peppercorn

SKEWERS

Skewers are served with Pommes Anna and winter salad

HOGGET AND BEETROOT 30
Pickled onion, mint sauce

BRAISED LEEK & LIONS MANE MUSHROOM (ve) 22
Crispy kale, mushroom sauce

MONKFISH, STORNOWAY BLACK PUDDING 26
Parma ham and red pepper sauce

CLASSICS

SAGE STUFFING CHICKEN BREAST 28
Celeriac mash, Roscoff onion, chicken skin, spring onion, chicken sauce

PORK FILLET 29
Ham hock croquette, apple, crispy sprouts, wholegrain mustard sauce

12OZ GLAZED SHORT RIB OF BEEF 36
Roast pumpkin, baked Camembert, pickled pear, herb dressing

ROAST COD LOIN 24
Smoked mussels, braised leeks and chives

TANDOORI CAULIFLOWER (ve) 18
Coconut dahl, mint raita

SIDES

TRIPLE-COOKED CHIPS (ve) 6

DUCK FAT ROAST POTATOES 6

CORN RIBS (v) 6
Green chilli ranch, crispy onion

WINTER SALAD (ve) 6

TENDERSTEM BROCCOLI (ve) 6
Miso and sesame dressing

DESSERTS

BRAMLEY APPLE CHOUX 9
Vanilla mousse, oat crumble

TIRAMISU CANNOLI 9
Espresso mascarpone

RIBBLESDALE BLUE (v) 10
Mince pie, poached plum

STICKY TOFFEE FONDANT (v) 9
Caramelised dates, Baileys ice cream

CLEMENTINE TART (ve) 9
Pink peppercorn consommé, thyme sorbet

(v) vegetarian | (ve) vegan podium.mcr podiummcr

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team. Adults need 2,000kcal a day - please scan the QR code to see calorie content.
A discretionary 12.5% service charge will be added to all bills.

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