



TO SHARE

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

STARTERS

MARMITE-GLAZED BRAISED PIG CHEEK 12

Celeriac purée, celery and pear salad

AGED BEEF SIRLOIN TARTARE 13

Smoked mayonnaise, cured egg yolk, beef fat brioche

CURED SALMON 12

Horseradish cream cheese, pickled shallot, bagel, dill and lemon dressing

SCALLOP 11

Charred corn, kimchi

MUSHROOM PÂTÉ (ve) 8

Pickled shallot, crispy onion, chive, sourdough

ROASTED DELICA PUMPKIN (v) 9

Fermented chilli, Godminster Smoked Cheddar, pumpkin seed crisp, sage

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 pepper mayonnaise, baby watercress and sauce of your choice

10OZ SIRLOIN STEAK 42

8OZ FILLET STEAK 45

SAUCES

Chimichurri butter | Peppercorn

12OZ BRAISED BEEF SHORT RIB 36

Ale-glazed silverskin onions, button mushroom, pickled mustard seed, puff pastry, ale jus, garlic and pepper mayonnaise, triple-cooked chips

SKEWERS

Skewers are served with Pommes Anna and autumn salad

CHICKEN, PANCETTA & BABY LEEK 22

Warm Caesar sauce

JERUSALEM ARTICHOKE, OYSTER MUSHROOM (ve) 18

Pickled apple and artichoke cream

MONKFISH, STORNOWAY BLACK PUDDING 26

Parma ham and red pepper sauce

CLASSICS

CHICKEN 22

Pink Fir potatoes, pickled Roscoff onion, Hen of the Woods mushroom, cime di rapa, white onion sauce

COD 25

Smoked haddock tortellini, celeriac, caper and lemon sauce

ORANGE-GLAZED DUCK BREAST 26

Confit duck leg tart, pickled fennel, caramelised chicory, Grand Marnier jus

KOHLRABI TAGLIATELLE (ve) 18

Rainbow carrots, sage and parsley pesto, crispy kale, vegan Parmesan

SIDES

TRIPLE-COOKED CHIPS (ve) 6

ONION RINGS (ve) 6

Curry salt

CHARRED CORN (v) 6

Ranch, crispy onion

AUTUMN SALAD (ve) 6

TENDERSTEM BROCCOLI (ve) 6

Miso and sesame dressing

DESSERTS

GODMINSTER SMOKED CHEDDAR (v) 10

Hot honey sponge, chilli-poached quince, smoked Cheddar ice cream

SPICED PUMPKIN LATTE 9

Amaretto sablé, gingerbread espresso

PEAR FRANGIPANE TART 9

Beurre noisette, whipped sour cream

CROISSANT PUDDING (v) 8

Caramelised fig, Madagascan vanilla bean ice cream

MANJARI VALRHONA MARATHON BAR (ve) 9

Tonka bean, salted caramel, yoghurt ice cream

(v) vegetarian | (ve) vegan

@podium.mcr

f 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.



podium