

## TO SHARE

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

## STARTERS

### PORK BROTH

Pork belly, cured loin, crackling, sage, pickled mushroom

### AGED SIRLOIN BEEF TARTARE +4

Milk bun, caper jam, smoked crème fraîche

### CURED AND SMOKED LOCH DUART SALMON

Dill, jalapeño, buttermilk dressing

### PANKO CHICKEN

Parmesan cream, vodka sauce, red pepper

### CELERIC SPAGHETTI (ve)

Seed cracker, miso, celery leaf oil

### SMOKED CHEDDER TORTELLINI (v)

Fig chutney, roasted pine nuts, rosemary

### ONION & CIDER SOUP +3

Pickled mussels, prawn toast, smoked cod's roe dressing

## 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, smoked miso mayonnaise, baby watercress and sauce of your choice

### 10OZ SIRLOIN STEAK +12

### 8OZ FILLET STEAK +15

### BRAISED BEEF SHORT RIB +7

Chive and pickled shallot

### SAUCES

Chimichurri butter | Peppercorn | Béarnaise

### SKEWERS

Skewers are served with potato rosti and seasonal salad

### CUMBRIAN LAMB

Lamb belly and rump, mint

### HISPI CABBAGE & ROSCOFF ONION (ve)

Harissa dressing, crispy onion

### ATLANTIC COD, OCTOPUS & CHORIZO

Leek, salsa, cider sauce

## CLASSICS

### PORK TENDERLOIN

Celeriac, black garlic, glazed beetroot, crispy kale

### CREEDY CARVER DUCK

Crispy leg, hoisin, bok choy and deep-fried bao

### CHICKEN & IPA PIE

Buttered leeks, mashed potato, red wine gravy

### ROAST LOIN OF HALIBUT +3

Steamed clam, cauliflower, confit potato, yuzu sauce

### DELICA PUMPKIN (ve)

Pickled pear, cavolo nero and aged balsamic

## SIDES

### TRIPLE-COOKED CHIPS (ve) 5

### ONION RINGS (ve) 5

Curry salt

### CREAMED SPINACH (v) 5

### MASHED POTATOES (v) 5

Red wine jus

### SEASONAL SALAD (ve) 5

### TENDERSTEM BROCCOLI (ve) 5

Miso and sesame dressing

### GARLIC & TARRAGON MUSHROOMS (ve) 5

## DESSERTS

### RHUBARB PARFAIT (ve)

Vanilla, cinnamon biscuit, rhubarb and thyme sorbet

### BLOOD ORANGE TORTE (v)

Caramelised honey tuile, Earl Grey ice cream

### POACHED WILLIAMS PEAR (v)

Cardamom, brown butter, pear sorbet

### DARK CHOCOLATE & SALTED CARAMEL FONDANT (v)

Feuilletine, baked croissant ice cream

### MRS BELL'S BLUE (v)

Date sponge, black truffle, poached Granny Smith

