

## TO SHARE

**OUR SIGNATURE LANCASHIRE CHEESE CUSTARD (v) 8**  
Holy Grain sourdough, onion tea, Cheshire Estate salted butter

## STARTERS

### WHIPPED DUCK LIVER PARFAIT

Bramley apple, brioche

### CURED SMOKED SCOTTISH SALMON

Cucumber, cream cheese sorbet, caviar, rye bread

### PORK TERRINE

Pistachio, date ketchup, pickled mustard seeds

### FETA & ROASTED GARLIC RAVIOLI (ve)

Vine tomato soup, Gordal olive

### AGED BEEF SIRLOIN TARTARE +4

Thai green dressing, pickled red chilli,  
Thai basil, smoked bone marrow

### HAND-DIVED ORKNEY SCALLOP +8

Roasted scallop, curry sauce, king prawn samosa

### CONFIT AND CRISPY JERUSALEM ARTICHOKE (ve)

Compressed lettuce and mushroom

## 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

### 100Z SIRLOIN STEAK +12

### 80Z FILLET STEAK +14

### BRAISED BEEF SHORT RIB +5

Chive and pickled shallot

### SKEWERS

Skewers are served with potato rosti and seasonal salad

### PORK BELLY AND FILLET WITH SHIITAKE MUSHROOM

Charred citrus hoisin, pickled ginger

### HISPI CABBAGE AND ROSCOFF ONION (ve)

Harissa dressing, crispy onion

### MONKFISH, LEEK AND PANCETTA

Smoked mussel, pickled lemon, chive butter sauce

### SAUCES

Chimichurri butter | Peppercorn | Béarnaise

## CLASSICS

### HOMEMADE LAMB PIE

Braised shoulder and kidney, mint, onion, seasonal salad

### BLACK GARLIC CHICKEN KYIV

Peri-Peri sauce, green herb mayonnaise, triple-cooked chips

### BAKED POTATO GNOCCHI (v)

Mushroom ragu, brown butter hollandaise, black truffle

### CORNISH COD

Triple-cooked chips, crispy whitebait, pease pudding, curry sauce

### HOMEMADE TAGLIATELLE

Braised venison leg, celeriac, crispy kale, parsley

## SIDES

### TRIPLE-COOKED CHIPS (ve) 5

### ONION RINGS (ve) 5

Curry salt

### CREAMED SPINACH (v) 5

### BLUE CHEESE AND BACON FRIES 5

### SEASONAL SALAD (ve) 5

### TENDERSTEM BROCCOLI (ve) 5

Miso and sesame dressing

### GARLIC AND TARRAGON MUSHROOMS (ve) 5

## DESSERTS

### CARAMELISED GRANNY SMITH (v)

Caramel sponge, Bramley apple sorbet

### MILK CHOCOLATE MILLE-FEUILLE (v)

Chestnut cream, dark chocolate brownie

### PUMPKIN SPICE CRÈME BRÛLÉE (v)

Espresso biscotti, roasted pecan ice cream

### BLACKBERRY (v)

Almond sablé, blackberry mousse, almond milk ice cream

### BARKHAM BLUE CHEESE (v)

Honey-roasted figs, warm Welsh cake

(v) vegetarian | (ve) vegan

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 - if you would like to know the calorie content of our dishes, please ask a member of the team.

podium