

TO SHARE

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

STARTERS

MUSHROOM PÂTÉ (ve)

Pickled shallot, crispy onion, chive, sourdough

AGED BEEF SIRLOIN TARTARE +3

American mustard, dill pickle, Monterey Jack cheese

SEARED MACKEREL

Peach, fennel, parsley root, basil

PARSLEY & LOVAGE GAZPACHO

Crab, rye, pickled grape

HEIRLOOM TOMATO TART (v)

Whipped ricotta, basil, Gordal olive

PORK PIE

Apple and bacon chutney, crackling, pickled vegetables

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, herb mayonnaise, baby watercress and sauce of your choice

10OZ SIRLOIN STEAK +12

8OZ FILLET STEAK +15

12OZ BRAISED BEEF SHORT RIB +7

Lemon and parsley gremolata

SAUCES

Chimichurri butter | Peppercorn

SKEWERS

Skewers are served with herb polenta cake and summer salad

CHICKEN, PANCETTA & BABY LEEK

Warm Caesar sauce

CHARLOTTE POTATO (ve)

Oyster mushroom, Padrón pepper and Thai basil sauce

ATLANTIC COD, OCTOPUS & CHORIZO +3

Romesco sauce

CLASSICS

PORK FILLET

Pork faggot, apple, Ratte potatoes

HALIBUT +4

Shellfish bisque, peas, fennel, burnt lemon oil

KATSU CHICKEN PIE

Curry sauce, miso hispi cabbage

KOHLRABI TAGLIATELLE (ve)

Sunflower seed pesto, summer vegetables

SIDES

TRIPLE-COOKED CHIPS (ve) 6

ONION RINGS (ve) 6

Curry salt

CORN RIBS (v) 6

Crispy onion, green chilli ranch

SUMMER SALAD (ve) 6

Orange and tarragon dressing

TENDERSTEM BROCCOLI (ve) 6

Miso and sesame dressing

DESSERTS

YUZU & GREEN TEA (ve)

Madagascan vanilla, yuzu sorbet

BAKED ALASKA

Peach, raspberry parfait, white balsamic

ANNABEL'S STRAWBERRIES

Lime crèmeux, sesame ice cream, shiso

MISO & DARK CHOCOLATE PROFITEROLE (v)

Caramelised white chocolate ice cream

PASSION FRUIT & COCONUT ROULADE (v)

Coconut ice cream, mango, Malibu & ginger dressing

