



## TO SHARE

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

## STARTERS

### PORK BROTH 12

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

### AGED SIRLOIN BEEF TARTARE 14

Milk bun, caper jam, smoked crème fraîche

### CURED AND SMOKED LOCH DUART SALMON 12

Dill, jalapeño, buttermilk dressing

### PANKO CHICKEN 10

Parmesan cream, vodka sauce, red pepper

### CELERIAC SPAGHETTI (ve) 9

Seed cracker, miso, celery leaf oil

### SMOKED CHEDDER TORTELLINI (v) 9

Fig chutney, roasted pine nuts, rosemary

### ONION & CIDER SOUP 13

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

### 100Z SIRLOIN STEAK 42

### 80Z FILLET STEAK 45

### BRAISED BEEF SHORT RIB 35

Chive and pickled shallot

### SAUCES

Chimichurri butter | Peppercorn | Béarnaise

### SKEWERS

Skewers are served with potato rosti and seasonal salad

### CUMBRIAN LAMB 25

Lamb belly and rump, mint

### HISPI CABBAGE & ROSCOFF ONION (ve) 18

Harissa dressing, crispy onion

### ATLANTIC COD, OCTOPUS & CHORIZO 26

Leek, salsa, cider sauce

## CLASSICS

### PORK TENDERLOIN 22

Celeriac, black garlic, glazed beetroot, crispy kale

### CREEDY CARVER DUCK 26

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

### CHICKEN & IPA PIE 20

Buttered leeks, mashed potato, red wine gravy

### ROAST LOIN OF HALIBUT 27

Steamed clam, cauliflower, confit potato, yuzu sauce

### DELICA PUMPKIN (ve) 19

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) 8

Vanilla, cinnamon biscuit, rhubarb and thyme sorbet

### BLOOD ORANGE TORTE (v) 9

Caramelised honey tuile, Earl Grey ice cream

### POACHED WILLIAMS PEAR (v) 9

Cardamom, brown butter, pear sorbet

### DARK CHOCOLATE & SALTED CARAMEL FONDANT (v) 8.50

Feuilletine, baked croissant ice cream

### MRS BELL'S BLUE (v) 10

Date sponge, black truffle, poached Granny Smith

(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.

