

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

10OZ SIRLOIN STEAK 42

8OZ 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 choi 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

