Evening Menu

Appetisers

Marinated olives 4.00

Artisan bread with olives, hummus and flavoured butter 7.00

Starters

Celeriac & apple soup, artisan bread 5.50

Salmon & haddock fishcakes, lime and coriander mayonnaise 7.50

Chestnut mushroom arancini, Tunworth cheese, pear purée, Shimeji mushroom 6.95

Smoked mackerel & horseradish pate, pickled cucumber, apple chutney 7.50

Pork cheeks char siu, carrot & anise purée, pickled carrot, roasted onion 7.95

Roast wood pigeon, red chicory, Yorkshire rhubarb, roasted shallot 8.50

Salmon & langoustine ravioli, tomato, pear chutney, crab bisque 9.50

Artichoke & Salsify, pearl barley risotto 6.95

Mains

Twice cooked pork belly, celeriac remoulade, homemade black pudding, fondant potato 15.50

Goosnargh chicken breast, butternut squash & Mascarpone purée, spinach gnocchi, carrots 15.50

Lamb rump, crispy lamb belly, fermented wild garlic, smoked aubergine, potato terrine 17.50

Venison loin, venison pasty, crushed parsnip, red cabbage purée, parsnip crisp, purple kale 19.50

Pan fried sea bream, brown shrimp butter, leek fondue, crushed potatoes, broccoli purée 14.95

Set polenta, creamy mushroom, pear, Jerusalem artichoke, tenderstem broccoli 14.50

Barbeque Hispi cabbage, carrot purée, butternut squash, tenderstem broccoli, spicy granola 12.50

Classics

Salt aged 8oz ribeye steak, Portobello mushroom, roast tomato, triple cooked chips 22.50

Beer battered haddock, triple cooked chips, tartare sauce, crushed peas 14.50

Cumberland sausage, bubble and squeak, onion gravy, roasted carrots 14.00

Sides 3.50 each

Thick hand cut chips ~ French fries Creamy mashed potato ~ Crushed potatoes & spring onion ~ ~ Creamy mashed potato ~House salad ~ Honey glazed carrots ~ Broccoli & sesame ~ Puy Lentils & bacon

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.