## -palate-

## **Small Plates**

Caper Berries and Mixed Olives	£2.75
Sour Dough, Olive Oil, Balsamic and Roasted Garlic	£3.50
Soup of the Day	£4.75
Brown Lentil & Mushroom Pâté, Sour Dough	£4.75
Peppered Mackerel Pâté with Lime, Sour Dough	£4.75
Graceburn Cow's Curd, Olive Oil, Sour Dough	£4.00
Add Nduja Fiery Spreading Salami (HOT)	£2.00
Salads	
Pear, Chicory, Walnut & Blue Cheese	£4.75 / £9.00
Crab, Crayfish, Rocket & Watercress Salad, Chilli, Lime & Crème Fraiche	£5.00 / £9.50
Air Dried Venison Carpaccio, Rocket, Artichokes & Parmesan	£5.00 / £9.50
Hot Chicken Caesar Salad, Smoked Wild Boar Pancetta & Fresh Anchovies	£6.00 / £11.00
Mains	
Portabello Mushrooms on Toast, Green Peppercorn Sauce, Roast Shallots Rocket & Parmesan	£7.50
Pappardelle, Wild Mushrooms, White Truffle Oil, Parmesan & Rocket	£4.50 / £8.00
Add Chicken	£2.50
Smoked Salmon & Salmon Fishcakes, Sorrel Sauce with Glebelands Mixed Salad	£5.00 / £9.50
Pan-Fried Sea Bass, New Potatoes, Lemon Butter & Samphire	£14.00
Pink Lamb Rump, Smoked Bacon, Pea & Mint Risotto	£14.00
New Potatoes & Veg of the Day	£3.50
House Salad	£3.00
Raclette - with New Potatoes, Pickled Onions, Gherkins & Sour Dough	£9.00
Add Salt Beef	£2.50
British Charcuterie Platter – Air Dried Pork Collar, Air Dried Smoked Mutton, Fennel & Cubeb Pepper Salami, Cornish Chorizo, Wild Scottish Venison & Green Pepper Salami, Air Dried Venison Carpaccio	£10.00 / £19.00
British Cheese Platter – Appleby's Cheshire, Lincolnshire Poacher, St James, Stichelton & Tunworth, Spiked Red Onion & Old Tom Ale Chutney	£10.00 / £19.00