



2 Courses 16 - 3 Courses 19

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3

Beer battered salt pickles, parsley and tarragon mayo 3.5

Starters

Truffled potato salad, charred spring onion, crisps

Chicken liver pate, apple and grape chutney, rye toast

Burrata, baked celeriac, hazelnut butter, honey (n)

Gin cured sea trout, pickled cucumber, yoghurt, pink grapefruit, radish

Main Courses

Braised featherblade, sprouting broccoli, mushroom puree, truffle and parmesan chips

Venison ragu Rigatone, chargrilled aubergine, parmesan

Roasted cauliflower, butterbean mash, green chilli and salted lemon dressing

Pan roasted hake loin, jerusalem artichoke, cavolo nero, chestnut (n)

Chargrilled mackerel, caesar salad

Sides

Hand cut truffle and parmesan chips 3

Charred sprouting broccoli 4

Sweets

Parkin, butterscotch, creme fraiche sorbet

Dark chocolate mousse, pistachio sponge, pear butter, milk granita (n)

Whipped fromage blanc, blackberries, meringue

Eccles cake, whipped cream

Please inform of any allergies and intolerances, a full list of ingredients is available upon request.

(n) = contains nuts