Some of our dishes may contain allergens. If you have intolerance to any food or drink please ask your server for further advice. A discretionary service charge of 10% will be added to your final bill.

Over 18s Only | Challenge 21 Policy in Operation. Know When To Stop Before You Start, visit gambleaware.co.uk | drinkaware.co.uk

To Start

Thai crab risotto
Lemongrass, lime leaf, green chilli

Spring leek and wild garlic velouté (v)
Berkswell gougeres

Yorkshire Wagyu tartare
Cured egg yolk, nasturtium, pickles

Crofton goat’s curd (v)
Hen-of-the-woods, linseed, black truffle

To Follow

Goosnargh guinea fowl
Poached and roasted breast, Ribblesdale cheese, ale, asparagus, watercress

Herdwick lamb rump
Smoked Roscoff onion, Boulangère potatoes, purple sprouting broccoli, Lardo

Indian-spiced sea bream
Lime pickle, dressed lentils, wild garlic mayonnaise

English asparagus (v)
Slow-cooked hen’s egg, truffled polenta

Sides

£7.50 (serves 4 people)

Dripping chips
Caramelised onion salt

Jersey Royals
Mint Dressing

Seasonal greens
Garlic butter

Garden salad
Ice wine vinegar dressing

To Finish

Hot sticky toffee pudding
Toffee sauce, salted caramel ice cream

White chocolate and whiskey croissant butter pudding
Single malt ice cream, honey comb

Yorkshire forced rhubarb
Vanilla custard bavarois, rhubarb and hibiscus sorbet

Selection of British cheeses
Homemade chutneys, crackers, quince purée