

### **DINNER MENU**

### **Starters**

Roast onion thyme soup, cheddar garlic croute £7.50

Pan fried cod cheek, roast bacon lardons, apple pomegranate dressing, lemon crisps £14.50 Stag and boar roll, braised cabbage, cranberry jus £12.50

Pan fried duck livers, garlic roast tomatoes, buttered greens on toasted sourdough, truffle jus £12.50 Chicory, pear and blue cheese salad, toasted almonds, smoked aubergine dressing £13.50 Smoked salmon, celeriac, roasted salsify, yarg crisp, crème fraiche, passion fruit dressing £12.50 Pan fried king prawns, chili butter, homemade toasted brioche, candied orange £15

## Oysters, red wine shallot vinegar

Jersey Rocks £13.50 for six / £25 for twelve / £36 for eighteen

### Mains

Spinach, broccoli, beetroot parcel, roast cauliflower puree, pickled shallots, cranberry sauce £16 Roast cod, parsley lemon crust, onion puree, slow confit leeks, chive garlic cream. £22 Smoked charred mackerel, truffled swede, beetroot, wilted kale, celeriac tartare £26 Roast turkey breast, spiced fennel stuffing, grilled parsnips, crispy vegetables, black cabbage, roasting juices. £27 Roast venison haunch, parsnip puree, buttered turnips, charred quince, rosemary juniper jus. £24

# For two to share

Half roasted breast of goose, confit leg, roast potatoes, charred apple, crispy bacon and sprouts, chestnut crumble, date jus. £65

## 45 day aged Cumbrian rare breed steaks

Served on the bone with Béarnaise or green peppercorn sauce, watercress and hand cut chips

Sirloin 450g £29 / Rib-eye 500g £32 Chateaubriand (for two) 600g £58

Please advise a member of staff if you have any allergens All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill





# Side orders (£4)

Garlic sautéed kale / sprouts and bacon / roast potatoes / braised red cabbage French fries / hand cut chips

## **Puddings**

Mont Blanc, mulled wine steeped cherries, milk ice-cream £8 Prune and Armagnac roulade, almond granola, anise cream £8.50 Black Cab stout Christmas pudding, brandy custard £7 Spiced apple pie, vanilla custard £7 Rum baba, orange cream, cranberry broth £7.50 Selection of homemade ice creams and sorbets £2 per scoop

Selection of British and Irish cheeses, oatcakes, fruit and nut bread, chutney (£12 or £19 for two to share)

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