



FOOD

SMALL PLATES

<u>LANCASHIRE BLUE CHEESE BON BONS</u>	9
Walnut, candy stripe beetroot. (V, GF)	
<u>WHISKY GLAZED PORK BELLY</u>	9
Laphroaig 10yr, red amaranth. (GF)	
<u>PAN ROASTED SCALLOPS</u>	12
Black pudding, cauliflower. (GF)	
<u>LAMB CUTLETS</u>	13
Honey Glaze, pistachio. (GF)	
<u>QUAIL SCOTCH EGG</u>	8
Black pudding, cranberry.	
<u>GRILLED SCOTTISH ARTICHOKE</u>	7
Tomato concasse. (V, GF)	
<u>PAN ROASTED COD LOIN</u>	12
Liquorice, squid ink. (GF)	
<u>SEARED VENISON</u>	12
Parsnip, blackberries. (GF)	
<u>ROASTED PIGEON BREAST</u>	10
Fennel, apple, cherry. (GF)	
<u>CUMBRIAN RUMP STEAK</u>	10
Parsley, rosemary, thyme. (GF)	

Guests with allergies and intolerances should make a member of the team aware, before placing an order.

SIDES

<u>HERITAGE TOMATO & FETA SALAD</u>	6
Red onion, micro basil. (V, GF)	
<u>PURPLE SPROUTING BROCCOLI</u>	4
Lemon oil. (V, GF)	
<u>PECORINO CROQUETTES</u>	4
Dijon and shallot cream. (V, GF)	
<u>ROAST POTATOES</u>	5
Quail Jus, horseradish salt. (V, GF)	

FINISHING TOUCH

<u>THE WINNER'S TROPHY</u>	12
Rémy Martin 1738 Accord Royal, Luxardo Sangue Morlacco, Kahlua. <i>Served with petit four.</i> (V)	
<u>SELECTION OF TRUFFLES</u>	5
Made in house daily with ever changing flavours. (V, GF)	

Allergy Information:

All dishes marked with a (V) are suitable for vegetarians.
All dishes marked with (GF) are gluten free.

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