

SNACKS

- LEMON & THYME OLIVES- 6
GORDAL OLIVES- 6
HONEY TRUFFLED BRIE- 6
brioche, orchard chutney
PORK SAUSAGE ROLL- 6
mustard mayonnaise
IN HOUSE BAKED FOCACCIA- 7
-confit garlic butter
-pumpkin seed pesto, hummus

STARTERS

- WILD MUSHROOM PARFAIT- 10
pickled girolles, roast hazelnut, rosemary focaccia
Chardonnay | Central Valley, Chile | 125ml- 4.20
BEEF SHORT RIB- 12
roast cauliflower puree, kale crisp, Yorkshire pecorino, pickled walnut
Old Vine Zinfandel | California, USA | 125ml- 7.40
BAKED FRENCH ONION SOUP- 11
beef stock, rarebit crouton, house baked focaccia
Cotes Du Rhone | Rhone Valley, France | 125ml- 4.90
CAULIFLOWER VELOUTÉ- 10
smoked Hen of the Woods, toasted brioche
Gruner Veltliner | Tokay, Hungary | 125ml- 4.40

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE
SMALL BONES OR SHELL IN SOME DISHES

MAIN COURSES

72 HOUR LAMB HOTPOT-	22
pickled red cabbage, lamb fat focaccia	
Cabernet Sauvignon Languedoc, France 175ml-	6.60
8OZ AGED BEEF FILLET-	36
beef & potato terrine, smoked bone marrow butter, buttermilk onion ring, herb salad	
garlic butter king scallops-	8
peppercorn sauce-	3
Young Buck blue cheese sauce-	3
Rioja Vega Gran Reserva Rioja, Spain 125ml-	11
PORK RIB-EYE-	26
pumpkin puree, black pudding, smoked hen of the woods, moleyneux kale, pork jus, pickled tapioca	
Malbec Mendoza, Argentina 175ml-	6.60
HEN OF THE WOODS-	22
IPA glaze, braised spelt, smoked celeriac, lovage, malted hazelnut tuile	
Rioja Blanco Minho, Portugal 175ml-	9.20
MARKET SPECIAL FISH-	
lobster, fregola risotto, Isle of Wight tomatoes, fine beans	
Pouilly-Fumé Loire Valley, France 125ml-	9.70

SIDES

HAND CUT CHIPS, SEA SALT-	6
BUTTERMILK ONION RINGS-	6
BUTTERED MOLYNEUX KALE-	5
CONFIT NEW POTATOES, GARLIC BUTTER-	6
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	7

PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE
SMALL BONES OR SHELL IN SOME DISHES

DESSERTS

STICKY TOFFEE PUDDING- 9
marmalade ice cream, orange tuile, crystalised pistachio

BLACKBERRY SORBET- 11
woodruff cream, kataifi, blackberry & bourbon compote, bacon crumb

COFFEE & COCOA SPONGE- 10
tiramisu espuma, pistachio & white chocolate ganache, white chocolate soil

HOUSE SORBET & ICE CREAMS- 6
ask a member of staff for todays selection

AFFOGATO- 6
Atkinsons espresso, vanilla ice cream, brown butter biscuit

ADD A LIQUEUR- 3
Kaluha/ Frangelico/ Disaronno/ Cointreau

SPECIALITY COFFEE

ATKINSONS LIQUEUR COFFEE- 9
Jameson's/ Cointreau/ Baileys/ Kahlua/
Disaronno/ Frangelico, cream float

ORANGE HOT CHOCOLATE- 8
Cointreau, chocolate drops, cream, orange crisp

WHISKY JOURNEY

3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU- 17

GLENGOYNE- 19.5
