



NIBBLES

Artisan bread & oils	4.50	Olives	4.50	Whitebait	3.50
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TO COMMENCE

Mackerel apple, sourdough, cockle	9.50	Mushroom velouté, tortellini, tarragon	6.95	Pigeon bourguignon, wild garlic, bacon	10.95
Scallop tomato, Goats Cheese	11.95	Cauliflower gnocchi, toasted cheese	7.50	Pig cheek carrot, cherry, smoke	8.95

TO FOLLOW

Charred Cumbrian Charolais beef beer braised onion, tomato puree.		Sea Bream shrimp, seaweed, radish	19.95	Sea Trout cucumber, Jersey royal, oyster	19.50
10oz Ribeye	28.50	Onion & nectarine black trompette, baby onion, malt	16.50	Lamb rump spring greens, smoked grain, ewes cheese	18.50
8oz Sirloin	25.95	Spring Salad asparagus, parmesan, pink peppercorn	16.95	Duck grape, celeriac, chicory	20.50
8oz Fillet peppercorn & brandy cream béarnaise shin gravy	31.50 1.50				

SIDES

Skinny Fries nude / creole / smoked seasoning	4.50	Roasted roots	4.00	Caesar salad	4.00
Mash potato onion, thyme	4.50	Greens chilli & garlic	4.50	Green salad	4.00

TO FINISH

Salted dark chocolate tart smoked vanilla, almond	6.95	Buttercup Panna Cotta gin, Saffron, Tonic	7.50	Coconut Parfait Mango sorbet, pineapple sorbet	6.50
Gotham Chocolate Bar raspberry sorbet	7.50	Malted Toffee Pudding Malteaser, Guinness, Banana	6.95	Cheese from the British Isles jelly & sourdough crackers	8.50

Please ask a member of the team if you have a food allergy and/or intolerance. A full allergen menu is available on request.

We trust you'll be delighted with the service and if so, a 10% discretionary service charge will be added to your bill

