

MAINS

FIVE SPICE ROASTED GRESSINGHAM DUCK BREAST

30

Blood orange, duck fat fondant, salsify, purple kale, blood pudding, cumberland sauce

La Bracesca Vino Nobile di Montepulciano, Italy 125ml 17

LOCAL WILD GARLIC STUFFED PORK TENDERLOIN

26

Braised ham hock, Lancashire Bomber & leek fritter, malt glazed pigs cheek, pickled mustard seed & cider sauce, burnt apple

Barbera d'Asti Fiulot, Prunotto (Antinori) Piedmont, Italy 125ml 9

GRILLED LEMON SOLE 'THERMIDOR' (LIMITED AVAILABILITY)

MARKET PRICE

White crab & Isle of Mull cheddar rarebit, lobster & pink peppercorn 'sauce au poivre', kombu buttered hasselbacks, sea vegetable & fennel saladette (gf)

N.V. Joseph Perrier Cuvee Royale, Chalons en Champagne, France 125ml 14.5

MAPLE GLAZED PARSNIP & RATTE POTATO 'TARTE TATIN'

22

Juniper creamed savoy cabbage, sloe gin cured beets, walnut & tarragon pistou (ve)(n)(gfa)

Vinhas d'el Rei Vinho Tinto, Alentejano, Portugal 125ml 7

10oz PAN ROASTED SIRLOIN

36

Braised short rib & bone marrow croquette, garlic roasted king oyster mushroom, triple cooked chips (gfa)

Sauces - Pink Peppercorn (n) 4 Diane 4 Stilton & Chive 4 Red Wine & Beef Dripping Gravy 4

La Bracesca Vino Nobile di Montepulciano, Italy 125ml 11

PAN ROASTED SEA TROUT "ALMONDINE"

25

Fine beans, salted almond & brown butter duchesse, preserved lemon, Lilliput capers, chervil & Noilly Prat cream (n) (gf)

Reveleste Alvarino, Rias Baixas, Spain 125ml 10

SIDE ORDERS

SKIN ON FRIES WITH TRUFFLE & PARMESAN (GF)	6.5	SMOKED BACON & JUNIPER CREAMED SAVOY CABBAGE (GF)	6
CHIANTI BRAISED RED CABBAGE (V)(GF)	6	SOFT HERB & MIXED LEAF SALAD, HOUSE VINAIGRETTE (V/VE)(GF)	5
STEAMED TENDERSTEM BROCCOLI, CHILLI JAM, TOASTED PINE NUTS (V)(N)(GF)	7	STEAMED WINTER GREENS, SALTED BUTTER (V)(GF)	6
		TRIPLE COOKED CHIPS, ROASTED GARLIC AIOLI (V)(GF)	6

GF= GLUTEN FREE GFA= GLUTEN FREE AVAILABLE VE= VEGAN V= VEGETARIAN N= CONTAINS NUTS

PLEASE INFORM US OF ANY FOOD ALLERGIES. AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL.