

## SNACKS

Pollen sourdough, roasted onion butter 4

Native oysters, rhubarb hot sauce 4(ea)

Fried Mrs Kirkham's cheese curds, pumpkin ketchup 6

Littlewoods charcuterie, cold pressed rapeseed oil 8

## STARTERS

Bitter leaf salad, Wrekin Blue, walnuts 9

Grilled Muscade pumpkin, goats curd, sunflower seed 10

Whipped rarebit, pickled rhubarb, walnut ketchup 10

Stone bass crudo, blood orange, oyster 10

Charred leeks, pink firs, pecorino 12

## MAINS

Cavolo nero risotto, pickled shallots 15

Ex dairy burger, lyonnaise onions, salted cabbage salad 17

Truffle butter trofie pasta, parmesan, pink peppercorn 20

Cumbrian lamb rump, overnight tomatoes, lovage 25

Corsica stone bass, Pétillant-Naturel, preserved mussels 25

35 day aged sirloin steak, Café de Paris butter, beef jus 45

## SIDES

Seaweed fries 5

Hispi cabbage, anchovy butter, shallots 7

Caesar salad, chicken skin 7

Ratte potatoes, white truffle mayonnaise, pecorino 8

please inform your server if you have any food allergies 13.5% discretionary service charge will be added to your bill