

BITES & JARS

Nocellara de Sicilia olives	4.5
Duck fat chips, curry aioli	6
Roasted Padron peppers, Cornish sea salt	6
Heritage Breeds scotch egg, pork, grain mustard & sweet wine	6.5
Cumbrian spiced hotdog, onion jam, pickled cabbage, piccalilli	9.5
SEH spiced fried chicken, lime & chilli yogurt, pickles	9
“Bloody Mary” Beef tartare egg yolk jam, horseradish, sourdough	14
Raw Lyme bay scallops, lime, smokey avocado, wasabi seeds	14.5
Mac & Cheese, shaved mushroom	9.5
<i>Add spring truffle, supplement +10</i>	

STEAKS

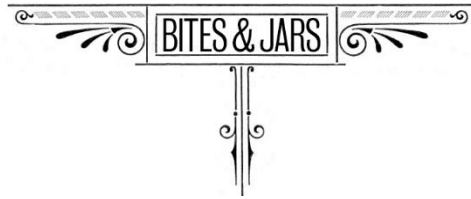
(not served between 3pm – 6pm)

40 day aged, native Cumbrian rump	27
50 day aged, Buccleuch Estate sirloin	35
45 day aged, Cumbrian Hereford côte de boeuf (for two)	86

Cooked over charcoal, served with mixed leaf salad, duck fat chips and béarnaise or peppercorn sauce

Discretionary service charge of 12.5%

Please ask a member of management for further information on ingredients in our food which contain allergens



BRITISH AND EUROPEAN CHEESES
(SERVED WITH SPICED PEAR AND GOLDEN RAISIN CHUTNEY)

3 pieces 10.5/ 5 pieces 16

Goat: *Bosworth Ash*

Soft & Semi-hard: *Camembert, Morbier, Corra Linn*

Hard: *Westcombe Cheddar, Abondance*

Washed: *Langres, Mont D'Or, Durrus*

Blue: *Devon Blue, Beauviale, Roquefort*

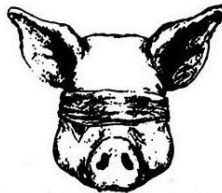


A SELECTION OF COFFEES & TEAS

(ALL AT 4.50)

Chamomile, Earl Grey, English Breakfast, Green & Jasmine,
Fresh Mint

with hazelnut financiers, vanilla Chantilly



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