

FOR THE
TABLE

Homemade Crusty Bread £4
Red Pepper Hummus £4
Green Olives £4
Spiced Whitebait £4
curry mayonnaise
Duck Arancini £4
spiced mango purée

STARTERS

Spicy Devonshire Crab Cake £11
cucumber, quinoa salsa

Chicken Liver & Foie Gras Parfait £9.5
brioche bun, granola, fruit purée

Steak Tartare £11
black garlic mayo, turnips, puffed rice, mustard seeds

Meat & Fish Sharing Board £22
cod brandade, mini crab cakes, cured duck,
salami, foie gras parfait, toast

Salt Cod Brandade £9
pickled cucumbers, dill oil, crispy skin

Macaroni Cheese £7 / £12
add truffle £2

VEGETARIAN STARTERS

Homemade Ricotta £8
pink radish, gremolata, lemon

Salt Baked Heritage Carrot Salad £7
orange yoghurt, oranges, frisée lettuce

Vegetarian Sharing Board £19
quinoa salsa, avocado, pink radish, aubergine,
red pepper hummus

MAINS

Chicken Schnitzel £19
dukkah, courgette, aubergine purée, cashews, tomato sauce

Spiced Salt Marsh Lamb Rump £24
curried yoghurt, seasonal broccoli

Cornish Plaice Fillet £22
broccoli, foraged sea vegetables, hazelnuts, chive
butter sauce

Steamed Mussels £20
garlic, shallots, cream, white wine, French fries

Fish & Chips £17
crushed peas, tartare sauce

Roast Shetland Salmon £22
cous cous, chorizo, squid, clams, mussels, saffron sauce

VEGETARIAN MAINS

Roast Cauliflower & Chickpea Tagine £16

Tom's Vegetarian Burger £16
sweet potato & chickpea patty, sundried tomato,
mayonnaise, aubergine & shiitake relish, pickles,
beef tomato, French fries

Courgette Risotto £15
courgetti purée, baby courgette, parmesan

FROM OUR GRILL

Tom's Kitchen Fried Spice Chicken Burger £18
pickled red onion, paprika yoghurt, cabbage mixed slaw

225g Cumbrian Rump Pavé Steak £25
béarnaise butter

900g Saddleback Pork Tomahawk £30
pork gravy

650g Cumbrian Chateaubriand Steak £70
peppercorn sauce & béarnaise butter

225g Shorthorn Rib Eye Steak £28
béarnaise butter

SIDES all £4

Triple Cooked Chips (add truffle & parmesan £1)
Skin On French Fries
Green Beans
Spring Onion Mashed Potato

Seasonal Vegetable
Buttered Green vegetables
Broccoli with wild garlic
Rocket Salad, balsamic, parmesan