



TO SHARE

OUR SIGNATURE LANCASHIRE CHEESE CUSTARD (v) 5 per person
Holy Grain sourdough, onion tea, salted butter

STARTERS

MARMITE-GLAZED BRAISED PIG CHEEK 12

Celeriac purée, celery and pear salad

AGED BEEF SIRLOIN TARTARE 14

Smoked mayonnaise, cured egg yolk, beef fat brioche

CURED SALMON 12

Horseradish cream cheese, pickled shallot, bagel, dill and lemon dressing

SCALLOP 15

Charred corn, kimchi

MUSHROOM PÂTÉ (ve) 8

Pickled shallot, crispy onion, chive, sourdough

ROASTED DELICA PUMPKIN (v) 10

Fermented chilli, smoked ewe's curd, pumpkin seed crisp, sage

GRILLS

CUMBRIAN BEEF

Dry aged in house for a minimum of 40 days and cooked on the barbecue before being glazed in our homemade beef butter

Grills are served with triple-cooked chips, garlic and black pepper mayonnaise, baby watercress and sauce of your choice

100Z SIRLOIN STEAK 42

80Z FILLET STEAK 45

SAUCES

Chimichurri butter | Peppercorn

120Z BRAISED BEEF SHORT RIB 36

Ale-glazed silverskin onions, button mushroom, pickled mustard seed, puff pastry, ale sauce, garlic and black pepper mayonnaise, triple-cooked chips

SKEWERS

Skewers are served with Pommes Anna and autumn salad

CHICKEN, PANCETTA & BABY LEEK 22

Warm Caesar sauce

JERUSALEM ARTICHOKE, OYSTER MUSHROOM (ve) 18

Pickled apple and artichoke cream

MONKFISH, STORNOWAY BLACK PUDDING 26

Parma ham and red pepper sauce

CLASSICS

PAN-SEARED CHICKEN BREAST 22

Pink Fir potatoes, pickled Roscoff onion, Hen of the Woods mushroom, cime di rapa, white onion sauce

ROAST SUPREME OF COD 25

Smoked haddock tortellini, celeriac, caper and lemon sauce

GLAZED GRESSINGHAM DUCK BREAST 26

Confit duck leg, pickled fennel, caramelised chicory, duck sauce

KOHLRABI TAGLIATELLE (ve) 18

Rainbow carrots, sage and parsley pesto, crispy kale, vegan Parmesan

SIDES

TRIPLE-COOKED CHIPS (ve) 6

ONION RINGS (ve) 6

Curry salt

CORN RIBS (v) 6

Green chilli ranch, crispy onion

AUTUMN SALAD (ve) 6

TENDERSTEM BROCCOLI (ve) 6

Miso and sesame dressing

DESSERTS

GODMINSTER SMOKED CHEDDAR (v) 10

Hot honey sponge, chilli-poached quince, smoked Cheddar ice cream

SPICED PUMPKIN LATTE 9

Amaretto sablé, gingerbread espresso

PEAR FRANGIPANE TART 9

Beurre noisette, whipped sour cream

CROISSANT PUDDING (v) 8

Caramelised fig, Madagascan vanilla bean ice cream

MANJARI VALRHONA DARK CHOCOLATE (ve) 9

Tonka bean, salted caramel, yoghurt ice cream

(v) vegetarian | (ve) vegan

@podium.mcr

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All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team. Adults need 2,000kcal a day - please scan the QR code to see calorie content. A discretionary 12.5% service charge will be added to all bills.



podium