Evening Menu

Appetisers

Marinated olives 3.50

Artisan bread with olives, houmous and flavoured butter 6.50

Starters

Courgette & tarragon soup, homemade bread {V} 5.00

Crispy Goosnargh duck leg, plum dressing, cucumber, spring onion 7.50

Isle of White heritage tomato, pickled shallots, red chicory, chilli oil, basil leaves, sour dough croutons {Vegan} 6.50

Cod fritters, charred cucumber, brown crab mayonnaise, sorrel dressing 7.50

Twice cooked pork belly, homemade black pudding, gooseberry jam, wild garlic dressing 7.50

Wood pigeon, cherry, pickled mooli, roasted hazelnut, nasturtium 7.50

Morecambe Bay potted shrimp’s, homemade brioche, crispy onion 8.50

Yorkshire asparagus, black olive, fried capers, tarragon emulsion, Owd Yonner cheese {V} 6.50

Mains

Cumbrian fell bred lamb rump, pea & broad bean fricassee, lovage, lamb fat potato 18.50

Goosnargh duck breast, potato hash, roast beetroot, radish, beetroot jus 18.00

Pan fried stone bass, clam & mussel bouillabaisse, roasted red pepper, fennel, sourdough croute 16.50

Salt-aged ribeye, portobello mushrooms, triple cooked chips, peppercorn sauce, roast tomato 21.95

Wild garlic & herb gnocchi, asparagus spears, courgette, sheep’s curd {V} 14.50

Beer battered haddock, chunky chips, mushy peas and tartar sauce 14.00

Goosnargh chicken breast, crushed Jersey royal’s, wild garlic & spinach puree, braised chicken & fennel seed sausage, truffle jus 14.50

Roasted Jersey royal’s, braised baby gem lettuce charred broccoli, spinach puree, green beans, fennel, puffed wild rice {Vegan} 13.00

Sides

Triple cooked chips 3.50

French fries 3.50

Truffle & parmesan triple cooked chips 5.00

Pea & broad bean fricassee 3.50

Broccoli & sesame seed 3.50

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.