Evening Menu

Appetizers

Marinated olives 3.50

Artisan bread with olives, houmous and flavoured butter 6.50

Starters

Spiced roast parsnip soup, homemade bread {V} 5.00

Home smoked duck breast, rhubarb, swiss chard, croutons 7.50

Braised pork cheeks, cider potato, apple butter, roast celeriac 7.50

Wood pigeon breast, beetroot, blackberry, crispy spring roll 7.50

White crab salad, cucumber, quince jelly, elderberries and dill dressing 8.50

Chalk stream trout and haddock fishcake, warm tartare sauce, wilted spinach, fennel 7.50

Chestnut mushroom arancini, Eden smokie cheese, pickled pear{V} 6.50

Jerusalem artichoke, roast parsnip, sweet potato, pearl barley, ramson capers,

hazelnut {Vegan} 6.50

Mains

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

roast tomato 22.50

Braised beef feather blade, horseradish creamed potato, butternut squash puree,

crispy shallot 19.50

Cumbrian fell bred lamb rump, charred carrots, pomme dauphine, mint vinegar puree,

goat’s curd and samphire 19.50

Pork tenderloin, white cabbage choucroute, home-made black pudding, potato rosti,

smoked beetroot ketchup 18.00

Goosnargh chicken breast, bubble and squeak croquette, sage sausage, roast pumpkin 16.50

Sea bream fillet, mussels, nori broth, parmentier potato, apple and crispy seaweed 17.00

Beer battered haddock, chunky chips, crushed peas and tartar sauce 14.50

Butternut squash gnocchi, roast broccoli, spinach, pine nuts, sage butter {V} 14.50

Maple glazed pumpkin, roast carrots, smoked beetroot ketchup, tarragon crisps {Vegan} 14.50

Sides

Triple cooked chips 3.50

French fries 3.50

Truffle & parmesan triple cooked chips 5.00

Horseradish creamed potatoes 3.50

Maple glazed pumpkin 3.50

Roast carrot and fennel 3.50

**FOOD ALLERGIES AND INTOLERANCES**

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