The Menu

Appetizer

Marinated olives {V} £4

Artisan bread with olives, houmous and flavoured butter {V} £6.50

Starter

**Soup (V)**

Spiced Parsnip soup, sourdough, and butter 6.50

**Mushroom and Tarragon Risotto**

Roasted chestnuts, truffle mascarpone 8.00

**Cured Chalk stream Trout**

Buttermilk dressing, dill, nori 8.50

**Barbeque Pork Cheek**

Roasted almonds, bacon crumb, mustard dressing 7.50

**Smoked Ham Hock**

Potato hash, cranberry ketchup, leek ragu 8.00

**Goats Cheese Angeloti**

Beetroot dressing, aged parmesan, crispy beetroot 7.50

Main

**Cumbrian lamb rump**

Roast parsnips, pomme dauphine, rainbow kale and onion chutney 22.00

**Scottish Salmon**

Smoked mussels, baby potatoes, pink grapefruit beurre blanc, tenderstem, samphire 19.00

**Roast Turkey Crown**

Duck fat roast potatoes, chipolatas, roasted root veg, red cabbage 18.00

**Roasted pork loin**

cabbage choucroute, apple, black pudding, pomme Parisian, marmite mayonnaise 17.00

**Spiced pumpkin**

sweet potato, glazed pecan, coconut, charred broccoli, savoury granola, kohlrabi {V} 15.00

**Roasted garlic potato cake**

butternut squash, sage crumb, pumpkin seed pesto, butternut velouté {V} 16.00

Sides

Spiced pumpkin £4

Truffle & parmesan potato £4

Heritage carrots £4

Charred broccoli £4

Triple cooked chips £4

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