Sunday Menu

Starters

Soup of the day, sourdough, salted butter {v}

Porcini mushroom arancini, black garlic emulsion, pickled celeriac {v}

Trout & salmon fishcake, warmed tartar sauce, baby gem

Cumbrian ham hock terrine, deep fried hens’ egg, pickled fennel & onion, blackberry puree

Mains

Fell bred Herefordshire Beef striploin

Cauliflower cheese, braised carrots, kale, beef dripping potatoes, Yorkshire pudding, gravy (£2.00 supplement)

Roast pork belly

Cauliflower cheese, braised carrots, kale, beef dripping potatoes, Yorkshire pudding, gravy

Chicken breast, mashed potato, roasted carrot, cauliflower cheese, spring greens

Hake fillet, spiced chickpeas, rock samphire, chorizo, lemon & chilli butter

Roast butternut squash, barley & sage risotto, crispy kale, aged parmesan {v}

Desserts

Lemon curd parfait, aerated white chocolate, candied peel, pistachio

Dark chocolate mousse, orange curd, honeycomb, miso caramel

Hazelnut cake, praline cream, coffee gel

Sticky toffee pudding, vanilla ice cream

Trio of sorbet

2 Course £24.00

3 Course £27.00