



STARTERS

SLOW COOKED CRISPY PANCETTA

Pineapple | Black Pudding | Hens Egg | Crispy Shallots

£8.00

MONKFISH TAIL

Tartare Emulsion | Peas | Potato & Scraps

£9.00

CORNISH CRAB & SMOKED SALMON TIAN

Yuzu Crème Fraiche | Cucumber | Pickled Samphire | Yuzu Gel

£8.50

CASHEW HUMMUS & MARINATED VEGETABLES

Curry Oil | Torshi Liteh | Baked Feta

£7.50

SMOKED DUCK BREAST

Date Puree | Almond & Pumpkin Seed | Leeks | Beets & White Turnip | Sherry Vinegar

£8.00

CARROT & KAFFIR LIME VELOUTE

Tempura Corn | Lemon Grass Oil

£7.00



Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.



MAINS

DILL BAKED COD

Dill Butter | Olive Puree | Glazed Chicory | Cavolo Nero Crisps
Crushed New Season Potatoes | Chive Oil

£18.50

BREAST OF CHICKEN

Pasta Roulade | Mushroom | Pancetta | Parsley | Parmesan

£19.00

CHARRED TERIYAKI SALMON FILLET

Peas | Sesame Cracker | Ginger Cream | Rice Noodles

£21.00

LOIN OF SALT MARSH LAMB

Pine Nut & Lamb Croquette | Aubergine Ketchup | Polenta Fondant | Curly Kale

£22.50

SPICED COURGETTE & CHICKPEA SAMOSA

Curried Cauliflower & Potato | Toasted Cashews | Mango | Korma Foam

£17.50

MARKET FISH

£ Market Price. Please Ask Your Server

FILLET MIGNON

Crispy BBQ Brisket | Smoked Shallot & Potato | Mustard Caviar
Roasted Pepper | Jalapeño

£24.00



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FROM THE GRILL

**ALL STEAKS ARE 35 DAY DRY AGE CUMBRIAN BEEF,
COOKED JUST THE WAY YOU LIKE IT.**

RUMP STEAK	150G/6OZ	£17.00
	250G/10OZ	£22.00
RIBEYE STEAK	150G/6OZ	£22.00
	250G/10OZ	£25.00
SIRLOIN STEAK	150G/6OZ	£23.00
	250G/10OZ	£27.00

**ALL OUR STEAKS ARE SERVED WITH STEAK GARNISH,
SALAD AND YOUR CHOICE OF SAUCE.**

SAUCES

Red Wine Jus | Café du Paris | Salsa Verdi | Béarnaise | Peppercorn | Smoked Butter

SIDES £3.50

Triple Cooked Chips | Aspen Fries | Onion Rings | Seasonal vegetables | Mixed Leaf Salad



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DESSERTS

BERGAMOT PANNACOTTA

Hibiscus Tea | Meringue | Basil

£7.50

WHITE CHOCOLATE & HAZELNUT ROULADE

Espresso Ice Cream

£7.50

MILK CHOCOLATE MELTING PUDDING

Salted Caramel | Hazelnut Ice Cream (15 min wait)

£7.00

BAKED VANILLA CHEESECAKE

Blueberry | White Chocolate

£7.00

CARROT CAKE

Candied Carrot | Carrot Purée | Walnuts | Cinnamon Mascarpone | Tarragon Ice Cream

£7.00

A SELECTION OF BRITISH AND CONTINENTAL CHEESES

Fruit Chutney | Grapes | Crackers | Fruit Cake | Quince

£10.00

