

Nibbles

- SELECTION OF BREADS
£7.50 (gfo)(v)
Oils & Balsamic
- HALLOUMI FRIES £6.50 (v)
Sweet Chilli Mayo
- WHITEBAIT £6.50 (gf)
Tartare Sauce
- CRISP TORTILLAS £5.50 (ve)
Red Pepper Houmous
- TEMPURA PRAWNS £8.00 (gfo)
Sweet Chilli Dipping Sauce

Starters

- SOUP DE JOUR £7.00 (gfo)(veo)
Warm Focaccia | Wholemeal Croutons
- SMOKED HADDOCK RAREBIT £6.25
Baby spinach | Confit Tomato
- BRAISED SQUID £7.50 (gfo)
Chorizo | Saffron Risotto | Ajo Blanco
- DUCK RILLETTE £7.50 (gfo)
House Pickles | Treacle Bread | Orange Oil
- FRICASSEE OF WILD
MUSHROOMS £8.00 (gfo)(v)
Sage | Squash | Truffle | Sourdough Crisps
- SALT MARSH LAMB
CROQUETTE £8.50 (gfo)
Caper Emulsion | Pickled Clams | Samphire

Sharing Boards

- CHEESE & CHARCUTERIE
PLATTER £17.50
Artisan Cheese | Prosciutto | Chutney | Bresaola
Crackers | Fennel Salami
- SEAFOOD PLATTER £17.50 (gfo)
Smoked Trout Rillette | Prawn Cocktail
Whitebait | Smoked Salmon | Pickled Cucumber
Lemon | Tartare Sauce | Granary Bread

(v) Vegetarian (veo) vegan option available,
please let your server know
(gf) Gluten free (gfo) gluten free option
available, please let your server know

KING PRAWN & VINE TOMATO
LINGUINI £17.00
Coriander | Chilli | Lime | Squid Ink Breadcrumbs

BEER BATTERED HADDOCK
& THICK CUT CHIPS £13.50 (gfo)
Crushed Garden Peas | Tartare Sauce | Lemon

MITTON STEAK BURGER £13.50 (gfo)
Sesame Bun | Tomato Relish | Mustard Mayonnaise
Skin on Fries | Coleslaw

CANNON OF LAMB £25.00 (gf)
Baby Leeks | Potato Terrine | Shallot Puree | Red Wine Jus

PAN-FRIED SEA BASS £18.00 (gf)
Crushed Baby Potatoes | Peas | Broad Beans
Red Wine Onions | Braised Gem

BAKED POTATO GNOCCHI £16.00 (v)
Spinach & Walnut Pesto | Burrata
Sun Blushed Tomatoes | Herb Crumb

From the Grill

- 8OZ SALT CHAMBERED RIB-EYE £27.95
- 7OZ FILLET OF BEEF £29.95
Both available as Gluten Free and served with Field
Mushroom, Vine Tomato, Thick Cut Chips, Café De Paris
Butter, Garlic Butter, Peppercorn
- BREAST OF GOOSNARGH
CHICKEN £17.00 (gf)
Confit Garlic Mash | Wild Mushroom | Sweetcorn Puree

Desserts

- STICKY TOFFEE PUDDING £7.00 (gfo)(veo)
Butterscotch Sauce | Vanilla Bean Ice Cream
- BLACK FOREST CHOCOLATE
FONDANT £8.50 (v)
Malted chocolate ice cream | Morello cherry puree
- WHITE PEACH PANNA COTTA £7.00 (gf)
Vanilla & Almond Granola | Watermelon
- GLAZED PASSION FRUIT TART £7.00 (v)
Raspberries | Raspberry sorbet
- GRANNY SMITH MILLE-FEUILLE £7.00 (v)
Chantilly | Apple sorbet

SELECTION OF LOCAL
CHEESES £9.95 (gfo)(v)
Onion & Thyme Chutney | Cheese Biscuits
Quince | Celery Batons

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering.
We can then advise you about the 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.