

chef's table

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CAMEMBERT & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

S T A R T E R S

CURRIED CAULIFLOWER, CASSAVA & COCONUT SOUP (V / N) / 10

crispy chickpeas / hazelnuts / golden sultanas / peshwari naan

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

RARE ROOTS & TUBERS (V) / 14

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / parsley root / salsify / daikon / watermelon radish / crosnes

LOW & SLOW ROAST BELLY PORK / 16

red delicious apple sauce / pearl barley risotto / black pudding & pigs cheek faggot / pickled cabbage

CRISPY BUFFALO CHICKEN THIGH / 15

boned & rolled chicken thigh / buffalo hot sauce / blue cheese mousse / kohlrabi & pomegranate slaw

M A I N S

ROAST FILLET OF COD (N) / 34

pesto crust / brown shrimp & caper beurre noisette / parsley root / hazelnut / caramelised onion mash

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / cafe de paris sauce / roast sand carrot / hen of the woods mushroom / Jerusalem artichoke

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / pickled mushrooms

SURF & TURF / 36

roast spiced quail / crispy soft shell crab / fresh turmeric & sweetcorn puree / lancashire parched peas chorizo / golden enoki

CREEDY CARVER ROAST DUCK BREAST (N) / 37

confit leg / duck liver parfait / blood orange / roast tardivo / salsify / pickled walnut

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans (N) / 7

WINTER VEGETABLES / 7

PARMESAN MASH /crispy shallots / 7

ROAST SAND CARROTS / ricotta / smoked almonds (N) / 7

chef's table

DAIRY FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CRANBERRY ARANCINI • sricacha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

S T A R T E R S

CURRIED CAULIFLOWER, CASSAVA & COCONUT SOUP (V / N) / 10

crispy chickpeas / hazelnuts / golden sultanas / peshwari naan

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

RARE ROOTS & TUBERS (V) / 14

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / salsify / daikon / watermelon radish / crosnes

LOW & SLOW ROAST BELLY PORK / 16

red delicious apple sauce / pearl barley risotto / black pudding & pigs cheek faggot / pickled cabbage

M A I N S

ROAST FILLET OF COD (N) / 34

pesto crust / brown shrimp & caper beurre noisette / parsley root / hazelnut / caramelised onion mash

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / red wine jus / roast sand carrot / hen of the woods mushroom / Jerusalem artichoke

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / pickled mushroom

SURF & TURF / 36

roast spiced quail / crispy soft shell crab / fresh turmeric & sweetcorn puree / lancashire parched peas / golden enoki

CREEDY CARVER ROAST DUCK BREAST (N) / 37

confit leg / blood orange / roast tardivo / salsify / pickled walnut

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans / 7

WINTER VEGETABLES / 7

CHEFS TABLE MASH /crispy shallots / 7

ROAST SAND CARROTS / smoked almonds (N) / 7

chef's table

GLUTEN FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

CAMEMBERT & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

S T A R T E R S

CURRIED CAULIFLOWER, CASSAVA & COCONUT SOUP (V / N) / 10

crispy chickpeas / hazelnuts / golden sultanas

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

RARE ROOTS & TUBERS (V) / 14

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / parsley root / salsify / daikon / watermelon radish / crosnes

LOW & SLOW ROAST BELLY PORK / 16

red delicious apple sauce / black pudding & pigs cheek faggot / pickled cabbage

CRISPY BUFFALO CHICKEN THIGH / 15

boned & rolled chicken thigh / buffalo hot sauce / blue cheese mousse / kohlrabi & pomegranate slaw

M A I N S

ROAST FILLET OF COD (N) / 34

pesto crust / brown shrimp & caper beurre noisette / parsley root / hazelnut / caramelised onion mash

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / cafe de paris sauce / roast sand carrot / hen of the woods mushroom / Jerusalem artichoke

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / pickled mushroom

SURF & TURF / 36

roast spiced quail / crispy soft shell crab / fresh turmeric & sweetcorn puree / lancashire parched peas chorizo / golden enoki

CREEDY CARVER ROAST DUCK BREAST (N) / 37

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s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans (N) / 7

WINTER VEGETABLES / 7

PARMESAN MASH / crispy shallots / 7

ROAST SAND CARROTS / ricotta / smoked almonds (N) / 7

chef's table

V E G A N

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

S T A R T E R S

CURRIED CAULIFLOWER, CASSAVA & COCONUT SOUP (V / N) / 10

crispy chickpeas / hazelnuts / golden sultanas / peshwari naan

RARE ROOTS & TUBERS / 14

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / salsify / daikon / watermelon radish /
crosnes

M A I N S

ROAST JERUSALEM ARTICHOKE (V/N) / 30

celeriac, black garlic and shiitake lasagne / chestnut velouté / winter truffle

CELERIAC & BLACK GARLIC RISOTTO/ 30

hen of the woods / pickled enoki / wild chantirelles

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans (N) / 7

CHEFS TABLE MASH / crispy shallots / 7

WINTER VEGETABLES / 7

ROAST SAND CARROTS / smoked almonds (N) / 7