



£40 for three courses including two sides
£3 per additional side
Food served: 6.30pm - 11.00pm

We always use fresh ingredients that are local whenever we can. Our menu changes with the seasons.

Starters

Picked white crabmeat, lemon, mayonnaise

Potted brown shrimp, soured cucumber, crostini

Cumbrian cured ham, bitter leaves, pickled green walnuts

Pan-fried girolle mushrooms, cavolo nero pesto, grilled sourdough

Rillettes of Lakeland beef, piccalilli, whipped malted butter, treacle bread

Warm salad of roasted harlequin squash, ewe's curd, truffled honey, pine nuts

Sharing plates

Served as a main for two people

Whole charcoal-baked sea bass, green herb and caper sauce

Chargrilled spatchcock Goosnargh hen, romesco sauce

Bone in rib of Black Angus beef, bone marrow béarnaise

Herdwick lamb hotpot, pickled red cabbage

Mains

Grilled calves liver, crisp pancetta, mushroom marmalade

Pot-au-feu of our garden vegetables, vadouvan crumble

Goosnargh duck from the plancha, gooseberry sauce

Charcoal-baked monkfish tail, sauce Maitaise

Scottish scallops, lemon butter, sweet BBQ spices

Sides

Wedge salad, Caesar dressing, brioche and Old Winchester crumb

Chunky chips, vinegar-fused sea salt Bubble and squeak

Roasted cauliflower, marmite butter

Purple sprouting broccoli, anchovy crumb,

Grilled leeks, salsa rossa

Maccheroni cheese

Puddings

Bread and butter pudding, Seville orange marmalade glaze

Set vanilla custard, Yorkshire rhubarb, ginger honeycomb

Warm cinnamon rice pudding, poached Victoria plums

Selection of ice creams and sorbets

Cheese from the slab, warm Eccles cakes