



LUNCH

BEGIN

Cheddar and ale bread with Marmite butter and homemade cultured butter	£6
Haggis bon bons with a warm Yorkshire blue cheese sauce	£5
Nduja arancini, pequillo pepper ketchup	£6

STARTERS

Pea panna cotta, crab, broad bean, elderflower vinegar, dill	£9
Soup of the day with cheddar and ale bread	£6
Chicken liver parfait, smoked garlic chutney, thyme oil, toasted seeds, brioche	£9
Smoked salmon fish cake, white wine sauce, dill oil, summer vegetables	£10
Trout pastrami, cucumber, jalapeño, yoghurt	£10

MAINS

Beef blade, horseradish mash, spring onions, mushrooms, smoked pancetta, beef jus	£18
Cod loin, crushed ginger and spring onion potatoes, summer vegetables, miso butter sauce	£18
Chicken, leg croquette, squash, hen of woods, beurre noisette	£17
Estrella battered haddock fillet, fat chips, mushy peas, tartar sauce	£16
Butchers Sausage of the day with creamy mash and onion gravy	£16
Squash gnocchi, tunworth, sage, burnt butter, ramson buds (v)	£14

FROM THE GRILL

All our steaks are served with roasted tomatoes, smoked garlic mushrooms and chunky chips.

10oz sirloin	£26
10oz ribeye	£30
Sauces - peppercorn or blue cheese	£3

TO SHARE

Chateaubriand 26oz	£70
Cote de boeuf 24oz (subject to availability, allow a minimum of 30 minutes cooking time for med rare)	£65

SIDES

Root vegetables confit in marmite butter	£4
Creamed leeks, ham hock, Lancashire cheese	£4
Heritage potatoes, sour cream, chives	£4
Fat Chips	£4
Skinny Fries	£4

SANDWICHES

Mortadella, smoked Brie & jalapeño mayo toastie	£10
Sweet potato cakes, cashew butter, lime mayo, spring onion, served in a wrap (ve)	£8
Fish butty with tartar sauce	£10
Trout pastrami, mustard creme fraiche, gherkin, red onion, rocket	£9
Chicken, chorizo, smoked pepper mayo, iceberg lettuce	£8
Add skinny fries or a cup of soup	£2