



A LA CARTE

NIBBLES

Roasted potato bread, fermented chive butter, cod roe butter £1.50 per loaf
Venison sausage roll, shitake ketchup £7
Haggis bon bons, blue cheese sauce £6

STARTERS

Cauliflower veloute, curry oil, cauliflower bhaji £7
Mackerel, oyster, jalapeno, cucumber, oyster leaf £10
Pig cheek tart, celeriac, fig, vanilla £10
Cured monkfish, Jerusalem artichoke, rhubarb vinegar £11
Ox cheek, roscoff onions, Comte, chive £10
Smoked cod crumpet, cod roe butter, rarebit, pickled onion £9

MAINS

Lamb rump, cheek, lettuce, anchovy, turnip £19
Venison loin, bbq celeriac, cabbage, haggis £22
Miso glazed hake, Jerusalem artichoke, roasted potato, truffle, hen of the woods £18
Beef loin, roasted cauliflower, turnip, hazelnut, Pedro ximenez £20
Squash gnocchi, Tunworth cheese, pickled squash, sage butter £15
Game pie, marmite butter roots, chips or mash, Shibden ale jus £17
Estrella battered haddock, fat chips, mushy peas, tartar sauce £16

SIDES £4

Heritage potatoes,
Sour cream, chive Marmite buttered root vegetables
Creamed leeks, ham hock, Lancashire cheese
Fat chips
Skinny fries

FROM THE GRILL

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

10oz sirloin £26

10oz ribeye £30

10oz rump £24

Sauces - peppercorn, bernaise or blue cheese £3

TO SHARE

Chateaubriand 26oz £70

DESSERTS

Jerusalem artichoke, chocolate, miso, popcorn £8

Passion fruit tart, white chocolate £7

Sticky toffee pudding, toffee sauce, vanilla ice cream £7

Eton mess, blackberry, apple marigold, yogurt £7

3 cheeses £11 or 6 cheeses £16

served with grapes, chutney, truffle honey, quince paste, onion seed and chive lavosh

