



STARTERS

Ham hock terrine, Piccalilli, sourdough

Pea & mint soup, goat's curd (v)

Hendrick's cured salmon gravlax, mustard dressing

MAIN COURSES

225g 35 day dry aged Cumbrian Hanger steak

change to:

250g 64 day dry aged Scottish Aberdeen Angus rump +3

280g 35 day aged USDA Prime sirloin +8

350g 21 day aged Cumbrian ribeye +12

225g 21 day dry aged Scottish Aberdeen Angus fillet +12

Sea bream, shellfish bisque, samphire

Roasted butternut squash, kale, lemon ricotta, morels (v)

FOR THE TABLE

Triple cooked chips 4.5

Minted Jersey Royals 4.5

Chargrilled garlic field mushrooms 5

Mac 'n' cheese 4.5

Steamed spinach 4.5

Watercress and summer roots salad 4.5

Creamed spinach 4.5

Curried cauliflower, yoghurt, almonds 5

DESSERTS

Bramley apple & blackberry crumble, Jersey cream

Lemon posset, ginger shortbread

Selection of pasteurised & unpasteurised British cheeses

supplement 3

2 Courses 20 / 3 Courses 25