

## House Cocktail Selection

Quince Bellini 8.95      Cosmopolitan 9.00      Old Fashioned 10.00

Sourdough with salted butter	3.00
Vinci olives	4.00
Smoked almonds	4.00
Cumin & honey hummus, preserved lemon & green olive	4.00

Field mushroom soup, thyme Chantilly & croutons	7.50
Butterhead lettuce, soft herbs, mustard dressing & radish	6.50
Burrata, winter leaves, orange, fennel & new seasons olive oil	8.50
Salad of tenderstem broccoli, toasted hazelnuts & light truffle cream	7.50
Linguine, white crab meat, spring onions, butter & lemon	12.00
Cured Loch Duart salmon, clementine, dill, crème fraiche & cucumber	9.00
Duck liver parfait, quince chutney & sourdough toast	9.00

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Gratin of macaroni, chanterelles, Beaufort & winter leaves	15.50
Cashew nut hummus, roasted vegetables, light curry dressing, nut milk & lime	16.50
Salmon & cod fishcake, crab, wilted spinach & white wine sauce	18.00
Whole plaice, seaweed salt	19.50
Roast scallops, clementine, red onion, olive oil & capers	23.00
Fillet of Cornish cod, parmesan gnocchi, roast cauliflower & wild mushrooms	22.50
Crisp leg of duck, crushed butternut, chestnuts, Hasselback potato & cranberry	17.50
Beef burger, caramelised onion relish, coleslaw & chips	13.50
Glazed pork cheeks, creamed potato, hispi cabbage & mustard	18.00
Venison steak, scorched pear & quince jelly	22.00
Aged Cumbrian ribeye steak & chips	32.00
Aged Cumbrian bavette steak & chips	17.50

Steaks available with either aioli, parsley & garlic butter or chimichurri

Spinach, chips, pink fir potatoes, curly kale, green salad, crushed butternut squash	4.00
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Tarte fine of apple, buttermilk ice cream	7.50
Lemon posset, blueberries & hob nob biscuit	7.50
Muscavado financier & glazed comice pear	7.50
Chocolate brownie & vanilla ice cream	7.50
Christmas pudding, brandy custard	8.00
Selection of ice creams & sorbets	6.00
Selection of cheeses, SK chutney & fruit bread	9.00