

House Cocktail Selection

Rhubarb 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

Curried apple & parsnip soup	7.50
Butterhead lettuce, soft herbs, mustard dressing & radish	6.50
Salad of purple sprouting broccoli, chilli, garlic & toasted almonds	8.50
Buffalo mozzarella, new season's olive oil, fennel, blood orange & winter leaves	9.50
Lincolnshire smoked eel, baked beetroot & horseradish cream	11.50
Salad of Spanish avocado, smoked chicken, young spinach & bacon	8.00
Rigatoni with braised oxtail, red wine & parmesan	8.50

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Stuffed field mushrooms, onion & garlic puree	15.50
Chargrilled whole sea bream, chilli & lime butter	21.00
Chargrilled octopus, radicchio, orange, fennel & aioli	26.50
Grilled Toulouse sausage, puy lentils, roasted onion & grain mustard	16.50
Daube of ox cheek, creamed potato, smoked bacon & red wine	19.50
Weiner schnitzel, potato, spring onion & caper salad	19.50
Beef burger, caramelised onion relish, coleslaw & chips	13.50
Aged Cumbrian ribeye steak & chips	32.00
Aged Cumbrian bavette steak & chips	17.50

Steaks available with either aioli, parsley & garlic butter or peppercorn sauce

Spinach, chips, pink fir potatoes, curly kale, green salad, crushed butternut squash	4.00
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Treacle tart & jersey cream	7.50
Poached Yorkshire rhubarb	7.50
Rice Pudding, blood orange & cardamom	7.50
Mocha & almond cream	8.00
Selection of ice creams & sorbets	6.00
Selection of cheese, SK chutney & fruit bread	9.00