

House Cocktail Selection

Blood orange 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
Burrata, 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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Cashew nut hummus, roasted vegetables, light curry dressing, nut milk & lime	16.50
Salmon & cod fishcake, crab, wilted spinach & white wine sauce	18.00
Chargrilled whole sea bream, chilli & lime butter	19.50
Fillet of Cornish cod, parmesan gnocchi, melted leeks & chanterelles	22.50
Crisp leg of duck, crushed butternut, chestnuts, Hasselback potatoes & cranberry	17.50
Venison steak, scorched pear & quince jelly	22.00
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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Poached Yorkshire rhubarb	7.50
Rice Pudding, blood orange & cardamom	7.50
Chocolate brownie, hot chocolate sauce & vanilla ice cream	7.50
Muscovado financier & glazed comice pear	7.50
Selection of ice creams & sorbets	6.00
Selection of cheese, SK chutney & fruit bread	9.00