

SNACKS

Smoked almonds (ve) (n) **5** House marinated Gordal olives (ve) **5**
Truffle & pecorino nuts (v) (n) **5**

OYSTERS each/ six

Natural, chianti shallot vinegar, tabasco (gf)	4/20	Brew York beer battered, seaweed hot sauce (gfa)	4.5/23
Bloody Mary dressing, celery salt	4.5/23	Joseph Perrier Champagne & Avruga caviar (gf)	5/25
Baked with garlic & parsley butter (gf)	4.5/23	Jalapeno & Golden Tequila "Ice" (Spicy) (gf)	5/25

STARTERS

CARAMELISED JERUSALEM ARTICHOKE PATE **12**

Black truffle, pickled nashi pear, roasted hazelnut, sticky Guinness loaf (ve) (n) (gfa)
Gunther Steinmetz, Brauneberger, Riesling, Mosul Germany 125ml **9**

BAKED SWEET POTATO & SMOKED LINCOLNSHIRE POACHER RISOTTO **12**

Pickled grelot onions, nasturtium, salted almonds, marjoram (v) (n) (gf)
Quercus Pinot Grigio, Primorski, Slovenia 125ml **8.5**

VADOUVAN SPICED SHETLAND MUSSEL MACCHERONI **14**

Carrot & fennel seed bhaji, spiced seed dukkah, coriander
Reveleste Albarino, Rias Baixas, Spain 125ml **10**

SALT AGED FILLET STEAK TARTARE **14**

Bone marrow burger sauce, Brew York beer battered Lindisfarne oyster, dill pickle relish, beef fat & onion flatbreads (gfa)
Tormaresca Neprica Primitivo, Puglia, Italy 125ml **10**

GF= GLUTEN FREE GFA= GLUTEN FREE AVAILABLE VE= VEGAN V= VEGETARIAN N= CONTAINS NUTS

PLEASE INFORM US OF ANY FOOD ALLERGIES. AN OPTIONAL 12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL.

MAINS

FIVE SPICE ROASTED GRESSINGHAM DUCK BREAST	30
Blood orange, duck fat fondant, salsify, purple kale, blood pudding, cumberland sauce	
<i>La Bracesca Vino Nobile di Montepulciano, Italy 125ml</i>	17

LOCAL WILD GARLIC STUFFED PORK TENDERLOIN	26
Braised ham hock, Lancashire Bomber & leek fritter, malt glazed pigs cheek, pickled mustard seed & cider sauce, burnt apple	
<i>Barbera d’Asti Fiulot, Prunotto (Antinori) Piedmont, Italy 125ml</i>	9

GRILLED LEMON SOLE ‘THERMIDOR’ (LIMITED AVAILABILITY)	MARKET PRICE
White crab & Isle of Mull cheddar rarebit, lobster & pink peppercorn ‘sauce au poivre’, kombu buttered hasselbacks, sea vegetable & fennel saladette (gf)	
<i>N.V. Joseph Perrier Cuvee Royale, Chalons en Champagne, France 125ml</i>	14.5

MAPLE GLAZED PARSNIP & RATTE POTATO ‘TARTE TATIN’	22
Juniper creamed savoy cabbage, sloe gin cured beets, walnut & tarragon pistou (ve)(n)(gfa)	
<i>Vinhas d’el Rei Vinho Tinto, Alentejano, Portugal 125ml</i>	7

10oz PAN ROASTED SIRLOIN	36
Braised short rib & bone marrow croquette, garlic roasted king oyster mushroom, triple cooked chips (gfa)	
<i>Sauces - Pink Peppercorn (n) 4 Diane 4 Stilton & Chive 4 Red Wine & Beef Dripping Gravy 4</i>	
<i>La Bracesca Vino Nobile di Montepulciano, Italy 125ml</i>	11

PAN ROASTED SEA TROUT “ALMONDINE”	25
Fine beans, salted almond & brown butter duchesse, preserved lemon, Lilliput capers, chervil & Noilly Prat cream (n) (gf)	
<i>Reveleste Alvarino, Rias Baixas, Spain 125ml</i>	10

SIDE ORDERS

SKIN ON FRIES WITH TRUFFLE & PARMESAN (GF)	6.5	SMOKED BACON & JUNIPER CREAMED SAVOY CABBAGE (GF)	6
CHIANTI BRAISED RED CABBAGE (V)(GF)	6	SOFT HERB & MIXED LEAF SALAD, HOUSE VINAIGRETTE (V/VE)(GF)	5
STEAMED TENDERSTEM BROCCOLI, CHILLI JAM, TOASTED PINE NUTS (V)(N)(GF)	7	STEAMED WINTER GREENS, SALTED BUTTER (V)(GF)	6
		TRIPLE COOKED CHIPS, ROASTED GARLIC AIOLI (V)(GF)	6

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