

## STARTER

Smoked BURRATA, beetroot, chestnut, black bean £7.00

MACKEREL, apple, salsify, pine £9.50

PORK CHEEK, celeriac, shrimp, sea herbs £9.00

PARK BROTH, potato, roots, cob nut £6.50

VENISON tartare, fennel, blackcurrant, bone marrow £11.50

## MAIN

SWEETCORN POLENTA, globe artichoke, charred corn, broccoli £16.00

LAMB RUMP, parsnip, parmesan, apple £20.00

HAKE, cauliflower, lentil dahl, roasted grape £17.50

Goosnargh DUCK breast, hispi cabbage, potato terrine, blueberry £21.00

STONE BASS, mushroom ketchup, turnip, girolles £18.50

Chargrilled 7OZ FILLET steak, triple cooked chips, seasonal vegetables £35.00\*

## DESSERT

EGG CUSTARD, dark cherry sorbet £7.50

RUBY CHOCOLATE mousse, plum, sourdough, whisky £9.00

Maple PARFAIT, spiced pear, oat £8.00

BITTER ORANGE curd, hop, malt, cocoa nib £9.50

Caramelised WATERMELON, hibiscus, peanut butter granola £9.50

Assortment of fresh CHEESE, biscuits, condiments

3 Cheeses £9.50    5 Cheeses £14.50

Nibbles - £3.50 – Bread – Olives

Sides - £3.00 – Chips - Seasonal vegetables - Pomme purée - House salad

*A discretionary 10% service charge will be added to the bill.*

*All our prices include VAT*

*\*Our beef has been carefully sourced from R&J Yorkshire's Finest and is a premium priced ingredient.*

*As such, we need to add a supplement of £12.95 for dinner inclusive bookings*

