

DINNER

WHILE YOU WAIT

HOMEMADE BREAD BOARD £5.95
hummus, confit pork butter

STARTERS

STICKY GLAZED PORK CHEEK £7.95
roast swede puree, smoked hazelnut, lardo, apple jus

PAN FRIED BRILL £7.50
chorizo, sweetcorn, red pepper, elderflower butter

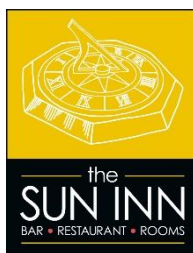
MUSHROOM RAVIOLI £6.95
wild mushroom, ramson, Tunworth custard

BRAISED STUFFED RABBIT £7.95
butternut squash chutney, potato crisps

BAKED PURPLE CARROT £6.75
ewes curd, black garlic, puff barley, pickled carrot

PRESSED DUCK LEG £7.50
pickled gooseberry, walnut, sunblushed romesco

GIN CURED SALMON £7.50
horseradish, dill, cucumber, tonic granita



MAINS

SIRLOIN OF BEEF £18.95

salsify, beef fat mash, braised feather blade, creamed leeks

CHALK STREAM TROUT £14.95

sautéed new potatoes, spinach, mussel, charred spring onion

SLOW COOKED PORK BELLY £15.25

celeriac, compressed celery, kohlrabi, cider caramel

SALT AGED DUCK BREAST £17.95

red cabbage puree, black pudding, rhubarb, wild mushroom

NORTH ATLANTIC COD £15.75

pumpkin, tarragon, clams, jus gras

ROOT VEGETABLE PRESS £15.25

chestnut curd, dressed beetroot, Mrs Kirkham's Lancashire

VENISON LOIN £18.95

roast parsnips, venison sausage, caramelised pear, kale, sage jus

8oz 28 DAY AGED RIB EYE STEAK £22.95 (£5.00 supplement for residents on dinner, bed & breakfast)
onion rings, Portobello mushroom, triple cooked chips, peppercorn sauce

SIDES

CAULIFLOWER & BACON £3.95

ROASTED ROOT VEGETABLES £3.95

BRAISED RED CABBAGE £3.95

TRUFFLE & PARMESAN TRIPLE COOKED CHIPS £4.50

DUCK FAT ROAST POTATOES £3.95

TRIPLE COOKED CHIPS £3.95

HERB MASHED POTATO £3.95

We have full detail of the specified 14 allergens contained in each dish on our menu
If you would like this information please ask a member of staff