

### BITES

GARLIC & OLIVE FOCACCIA V £7.00 HONEY GLAZED CHIPOLATAS £10.00

Balsamic oil and butter

# **STARTERS**

KING SCALLOP £15.00

CROWN PRINCE CUSTARD £13.00

Cockle and spelt risotto, smoked langoustine bisque

Pumpkin, hazelnut

GRILLED TIGER PRAWNS £14.50

DUCK LIVER PARFAIT £12.50

Samphire, garlic chilli and lime butter, house sourdough

House crumpet, kumquat and fig chutney

TWICE BAKED CHEESE SOUFFLÉ V £11.00 Mrs Kirkham's Lancashire cheese TREACLE CURED CHALK STREAM TROUT £12.50

Pickled ginger, wasabi, coriander

MUSHROOM & CHESTNUT VELOUTÉ £8.50

Puffed barley, house sourdough

### MAINS

CHICKEN DUO £28.00

COD LOIN £28.50

Chicken breast, whey baked leek, chanterelle mushrooms, chicken leg ragu, sage jus

Queen kale, baked kohlrabi, saffron potatoes,

chicken butter sauce

FILLET OF BEEF £38.00

CREEDY CARVER DUCK DUO £34.00

Ale glazed short rib of beef, miso baked parsnip, boulangère potato, port and thyme jus

Sichuan pepper glazed breast, confit leg, ponzu carrot, duck fat rosti, port jus

GRILLED AUBERGINE V £22.00 Tahini and honey glaze, feta and olive couscous

BAKED CELERIAC V £26.00 Black truffle, root purée, celery crumb, root sauce

**ROAST SALMON £25.00** 

Maple glazed carrot, hasselback potatoes, Tenderstem® broccoli, sauce vierge

### FROM THE GRILL

### WAGYU BURGER £20.00

Red onion and balsamic marmalade, garlic aioli, baby gem, plum tomato, slaw, truffle fries Add: Cheddar or blue cheese 112/141 kcal £2.00

### 10oz RIBEYE £38.00

Watercress, chanterelle mushrooms, hand cut chips

### **SAUCES**

Salsa verde 4.95 Béarnaise 4.95 Sauce au poivre 4.95

## CHATEAUBRIAND (TO SHARE) £70.00

Served medium rare with vine tomatoes, roscoff onion, baby watercress, salsa verde, peppercorn sauce and choice of two sides

# SIDES

ROSTI POTATOES V £4.95 HAND CUTS CHIPS V £4.95

TENDERSTEM® BROCCOLI V £4.95 CAULIFLOWER CHEESE V £4.95

Sesame seeds Yeast flake crumb

MAPLE GLAZED CARROTS V £4.95

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