

RG

BITES

RAW HERITAGE VEGETABLES **V** £6.00 FOCACCIA **V** £5.50
House dip Balsamic oil or butter

STARTERS

PAN-FRIED SCALLOPS **GF** £15.00 MOULES MARINIÈRE £10.00
Black pudding, apple and watercress Mussels cooked in white wine and cream, seasoned with parsley

TWICE BAKED CHEESE SOUFFLÉ **V** £9.95 BURRATA WITH BROAD BEAN PESTO **V** £12.00
Cream sauce, mature cheddar cheese Basil, preserved lemon and confit almonds

POTATO & TRUFFLE SOUP **V** £8.50 CUMBRIAN WILD BOAR SCOTCH EGG £12.00
Wild garlic pesto, crispy potato Apple, date and tamarind ketchup

MAINS

BEETROOT & GOAT'S CHEESE TORTELLONI **V** £19.00 HERB CRUSTED COD **GFA** £25.00
Walnut pangrattato, red vein sorrel Chorizo, tomatoes, chickpeas, white beans

ROAST SALMON £25.00 MOULES MARINIÈRE £20.00
Jersey royals, purple sprouting broccoli, sauce vierge Mussels cooked in white wine and cream, seasoned with parsley

ROASTS

ALL SERVED WITH ROASTED ROOT VEGETABLES, POTATOES,
SEASONAL GREENS, CAULIFLOWER CHEESE AND GRAVY

BEEF SIRLOIN £21.00 SLOW-COOKED LAMB SHOULDER £19.00
Yorkshire pudding, horseradish sauce Mint sauce, red wine jus

CHICKEN £18.00 ROOT VEGETABLE WELLINGTON **VG** £18.00
Sage and onion stuffing, bread sauce Butternut squash purée, onion gravy

SIDES

BUTTERED KALE **V,GF** £6.00 TRUFFLED THIN CUT CHIPS **V** £6.00

GLAZED CARROTS **V,GF** £6.00 CAULIFLOWER CHEESE £6.00
Star anise Cream sauce, aged cheddar, Parmesan

ROAST POTATOES **V** £6.00 PURPLE SPROUTING BROCCOLI **V,GF** £6.00
Thyme salt Toasted almonds

EXTRA YORKSHIRE PUDDING **V** £1.50 PIGS IN BLANKETS £4.00

V vegetarian • **GF** gluten-free • **GFA** gluten-free available

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

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