

## Starters

soup of the day, sourdough bread and butter (V) GF	£5.50
pickled beetroot, beetroot puree, whipped goats cheese, rocket (v)	£7.00
ham hock, mrs kirkhams cheddar & spring onion croquettes, spinach puree	£7.50
asparagus, poached egg, parmesan, maitaise sauce (V)	£8.50
chicken liver pate, medley of pickled vegetables, toasted sourdough	£7.50
king prawns, mango, sweet chili, curly endive, sourdough toast	£8.50

## Mains

pan roasted guinea fowl, pancetta, garden peas, mint, baby gem, crème fraiche, new potatoes GF	£19.00
lamb leg steak, ratatouille, salsa verde, chips GF	£18.00
corn fed chicken supreme, creamed leeks, wild mushroom, potato lyonnaise GF	£16.50
traditional beer battered fish & chips, tartare sauce, pea puree	small- £11.50 large- £17.00
Arctic Char, braised fennel, mushroom puree, pomegranite molasses, curly endive GF	£19.00
pan fried cod fillet, celeriac puree, fine green beans, spiced beurre blanc, new potatoes	£21.00
saffron risotto, cauliflower, crushed almonds, roasted grape (V) GF	£16.00
tenderstem broccoli, butter bean, pomegranate, caramelised red onion & sundried tomato salad, mustard dressing, thick cut chips (VG)	£14.50
salmon, cod & king prawn pie, cheddar cheese mash, tenderstem broccoli	£17.00

**Pies** – All pies served with hispi cabbage and creamy mash  
*please allow 20 minutes cooking time*

pork, apricot & sage	£18.00
leek, cheddar & potato (V)	£16.00
prime beef cheese & bacon burger, baby gem & tomato, served with coleslaw, fries.	£16.00

**Steaks** –all steaks served with field mushroom, grilled tomato, fries & garlic butter,  
add peppercorn sauce for an additional £1.50

8oz ribeye £26.00	8oz filet £36.00	10 oz rump £24.00
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