



Set Menu

Bread & Snacks

Sour light rye, Lincolnshire Poacher butter 4

Beer battered salt pickles, Cheddar mayo 4

Starters

Cucumber and almond gazpacho, garlic croutons (n)

Chicken liver pâté, farmhouse chutney, toasted rye

Roast cauliflower, Vadouvan butter, garlic whey and rye crisp

Main Courses

Chargrilled ox heart, thyme dumpling, mustard leaf, coriander dressing

Butter roast skate wing, swiss chard, samphire, Gypsy potatoes

Roast patty pan squash, gnocchi, house ricotta, sage butter

Sides

Hand cut truffle and parmesan chips 4

Heritage tomato salad, coriander dressing 4

Jersey Royal potatoes, herb butter 4

Sweets

Poached blood peaches, lemon thyme ice cream sandwich, olive oil biscuits

Bruce Farm strawberries, tarragon yoghurt mousse, pistachio meringue (n)

Eccles cake, whipped cream

Lunch: Monday - Saturday (12-2.30pm)

2 Courses 17 / 3 Courses 19

Early Dinner: Monday - Thursday (6-7pm)

2 Courses 18 / 3 Courses 21

*This menu is available for a maximum party size of 7 people.
Please inform us of any allergies and intolerances, a full list of ingredients is
available upon request. (n) = contains nuts*