

*From the counter:*  
*Hot broth*  
*Dips & crackers*  
*Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Tater 'ash of aged Cumbrian sirloin with mushroom catsup  
**Pinot Noir, Minimus, Willamette Valley, Oregon 2016**

Smoked Gigha halibut, cockle, corn & potato chowder  
**Terre Alte, Livio Felluga, Friuli, Italy 2014**

Cumbrian red deer with pickled pear, bacon & mushrooms  
**Victorino, Bodega Teso La Monja, Toro, Spain 2009**

Baked apple 'cake' with crispy pastry & cold custard  
**Noans, La Tunella, Friuli, Italy 2016**

*Afters*

**£65**

**MATCHING WINES**

4 glasses £60

**CHEESE**

Toasted St James, armagnac prunes, walnut & honey  
(Supplement £12)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

