

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, Adelsheim, Willamette Valley, USA 2017

Cornish brill with leeks, oyster & lemon butter sauce
Grüner Veltliner, Sepp Moser, Kremstal, Austria 2018

Goosnargh duck, faggot, celeriac & prune with liver gravy
San Vicente, Señorido De San Vicente, Rioja, Spain 2015

Forced Yorkshire rhubarb with baked English custard
Semillon, Nelson Estate, Paarl, South Africa 2014

Afters

£75

MATCHING WINES

4 glasses £60

CHEESE

Stitchelton blue cheese with fig & walnut cake
(Supplement £15)

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.

