

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

Malted sour with beef butter

Your menu:

Pickled mussels, white onion & cider soup, lovage
Vigna di Gabri, Donnafugata, Sicily, Italy 2017

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

Stichelton blue cheese with fig & walnut cake
Mourvèdre, Cline Cellars, California, USA 2016

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

Afters

£99

MATCHING WINES

6 glasses £75

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.

