Whipped feta, beetroot, Sicilian crispbreads	8
Vodka cured salmon tartare, beetroot and cucumber salad, pickled mustard seeds, crème fraîche, black pepper rye cracker (GF)	14
Mutton shawarma bon bons, apricot and sumac ketchup, mint labneh, pistacho, jus (GF,N)	12
Cauliflower cheese rarebit, gruyere, pickled walnuts, apple mustard (N)	10
Crispy squash schnitzel, currywurst mayo, dill pickles, beer braised onions (VE)	9
Dressed crab salad, crab fritter, pickled grapes, fennel, brown crab aioli (GF)	15

Chimichurri beef rump (served medium) - tarragon bearnaise sauce, fine beans, onion rings, triple cooked chips (GF)	35
Cumbrian Venison shoulder - celeriac purée, roast carrot, blackberry relish, Brussel sprouts, smoked bacon, game jus (GF)	30
Lamb moussaka - whipped feta, potato pavé, pickled red cabbage, fennel, pine nuts (GF)	24
Tandoori-spiced chicken skewer - raita, fermented fennel, chickpeas, nigella seed naan	23
Apple cider 12 oz pork tomahawk - black pudding bon bon, charred apple, greens, puffed crackling, mustard sauce	30
Burger au poivre, peppercorn crusted beef patty, smoked brie, mustard aioli, peppercorn sauce, fries (GFO)	20
Fish ramen - salmon, cod & ginger dumplings, fish broth, fresh noodles, nori, boiled egg, sesame, yuzu	21
Pan-roasted salmon, butterbean cassoulet, cavolo nero, black olive and anchovy tapenade (GF)	26
Butternut squash linguine - taleggio, rocket and parsley salsa, hazelnut pangrattato (VE,N)	19
Salt baked celeriac - aubergine purée, wild mushrooms, crispy artichoke, beetroot, black garlic gravy (VE,GF)	22

Grilled hispi cabbage, caraway mustard, crispy shallots	6	Crushed crispy new potatoes with mint (GF)	5
Garlic butter tenderstem broccoli (GF)	5	Triple-cooked chips (GF) *or* Skinny fries	5

Please ask to see today's dessert menu

VE - Vegan option available N - Contains nuts GF - Gluten free GFO - Gluten free option available

Food allergies? Please ask any of our team who will be able to help

Please note that we add a 10% discretionary service charge