



DINNER

Served 4.30pm - 10pm

Mixed breads, crispy chicken skin butter	5.00
Baked camembert to share, sourdough, red onion chutney	14.00
British cured meats & cheese platter	16.00
<i>~ Cumbrian air-dried ham, outdoor bred pork & gin mini sausages, smoked pancetta, Blacksticks Blue, Black Bomber mature cheddar, Quicke's Goat's Milk Clothbound Cheese, bread selection & red onion chutney</i>	
Soup of the day, sourdough, butter	6.00
Ham hock & pickled carrot terrine, toasted focaccia, red onion chutney	7.50
Slow cooked crispy pork belly, sweet chilli	7.75
Hoisin aubergine tortillas (vg)	6.50
British duck wings in hoisin, crispy shallots	7.50
Pumpkin & sage tortellini, roasted vegetables, tomato & basil sauce (v)	6.75 / 12.50
Wild mushroom risotto, parmesan, crispy shallots (v)	7.00 / 12.00
Caesar salad, anchovies, rosemary focaccia croutons + <i>corn-fed chicken</i> £2/£4	6.00 / 9.75
Fish & chips - beer-battered, sustainably caught cod, chips, mushy peas, samphire tartare	13.75
Slow cooked beef feather blade, wholegrain mustard mash, red wine jus	18.00
21 day aged, British beef burger, oat & sesame topped brioche, house slaw, fries + <i>bacon or mature cheddar</i> £1	13.50
Haunch of Highland venison, spinach & bacon, pomme anna, blackberries, red wine jus	22.50
Roast corn-fed British chicken supreme, fondant potato, braised savoy & peas	17.00
Slow cooked beef, tomato & cannellini bean pie, wholegrain mustard mash, peas	14.50
Roast cod loin, roasted vegetables, green pesto, parmesan	14.00
Moving Mountains burger - vegan cheese, vegan mayo, house slaw, fries (vg)	14.00
32oz Tomahawk steak, grilled mushroom & tomato, truffle oil & parmesan chips, red wine jus ~ <i>to share</i>	55.00
Braised savoy, peas	4.00
House slaw	2.00
Buttered mash	4.00
Fries/chunky chips	3.50
Sourdough bread, butter	2.00