

SNACKS

Roasted Garlic, Rosemary and Sea Salt Focaccia Made with Wild Farmed Flour	4
Nocellara Olives	5
Fried and Smoked Belazu Marcona Almonds	5
Fried Cheese Croquettes	4
Crispy Fried Gordal Olives Stuffed with Nduja	3
Charcuterie from Cobble Lane of London and Wigton of Cumbria	7/14

VEGETABLES

Organic Burrata – Basil Pesto – Centanari Olive Oil – Grilled Focaccia	14
Grilled Barrel Aged Feta – Pickled Radicchio – Citrus Fruits – Almonds, Oregano and Honey	12
Roasted Organic Delicia Pumpkin – Baked Puree – Spicy Seeds – Yorkshire Blue	12
Potato Gnocchi – Wild Mushrooms – Chestnuts, Tarragon and Aged Parmesan	13
Whipped Buffalo Ricotta – Salt Baked Heritage Beetroots and Dill	13
BBQ Cauliflower – Walnut and Kale Pesto – Roasted Sprouts and Preserved Lemon	13
BBQ January King Cabbage – Garlic, Anchovy and Parmesan Dressing – Pangrattato	12

FISH

Crispy Cod Cheeks – Aioli – Amalfi Lemon	12
Sicilian Flat Bread – Fennel, Winter Datterino Tomato, Cantabrian Anchovy, and Pecorino	13
Ikejime Loch Duart Salmon Crudo – Citrus – Chillli – Coriander	14
Wild Prawns ‘Pil Pil’	15
Halibut ‘Acqua Pazza’	20

MEAT

Chargrilled Cumbrian Texel Lamb Cutlets – Salsa Verde – Amalfi Lemon	24
Piquillo Peppers Stuffed with a Ragu of Cumbrian Beef and Pork – Aged Parmesan	16
Highlands Venison Haunch ‘Tximitxurri’ – Romesco Sauce	18
Gloucester Old Spot Pig – Grilled Organic Crown Prince Squash and Sage	20
Yorkshire Dry aged Heritage Breed 200g Fillet Steak – Watercress Salad	37
Yorkshire Dry aged Heritage Breed 250g Sirloin Steak – Watercress Salad	32
Red Wine / Peppercorn Sauce	5

Extras

Koffman French Fries	5
Pink Fir Potatoes – Olive Oil, Sea Salt, Lemon and Capers	5
Watercress Salad – House Dressing – Toasted Seeds	5
Purple Sprouting Broccoli – Garlic, Chill and Lemon	5

PUDDINGS

Valrhona 70% Tropilia Chocolate – Centenari E.V.O.O – Candied Sourdough	13
Casal dei Ronchi Recioto della Valpolicella, Serego Alighieri, Veneto, Italy 2015 – 15 (50ml)	
Amalfi Lemon Tart	12
Lieser Niederburg Helden Riesling Beerenauslese, Mosel, Germany 2011 – 12 (50ml)	
Tahitian Vanilla Crème Brulé – Orange and Poppy Seed Biscuit	12
Chateau Filhot Sauternes, Bordeaux France 2015 – 7 (50ml)	
Sicilian Orange, Almond and Olive Oil Cake	12
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 8 (50ml)	
Burnt Basque Cheesecake – Quince Poached in Sweet Wine, Saffron and Bay	12
Petit Manseng Doux Cuvee Gaston Phoebus, Bearn, France 2015 – 5 (50ml)	

BRITISH CHEESE

Earl Grey Tea and Fruit Loaf, Baked Bramley Apple Compote and Oatcakes	
Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Banylus Rimage, Chateau de Jau, Roussillon, France – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Sherpherds Purse, North Yorkshire	5
Dandelion Vineyards ‘Legacy of Australia’ XXXO Pedro Ximenez, South Australia – 4 (25ml)	
Mary Quickes 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 7 (25ml)	
Jonny and Dulcie Crickmores Baron Bigod – Fen Farm, Bungay	7
Brannland Iscider, Vannasby, Sweden – 3 (25ml)	
Butlers Farmhouse Kidderton Ash Goat Cheese – Inglewhite, Preston	6
Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 3 (25ml)	

Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels. Game may contain shot.