

TO START

SWEETCORN & MUSHROOM SOUP

SMOKED & RAW SALMON RILLETTE, pickled cucumber

GRILLED BEETROOT, bitter leaves, goat's curd, black fig

CHICKEN, RABBIT & BLACK PUDDING TERRINE

MAIN COURSE

GRILLED POUSSIN, baby gem, peas, pickled celery, potato & herb dumplings

BLACK BREAM, grilled leek, tarragon dressing, hazelnuts

LAMB RUMP & BRAISED LAMB FAGGOTS, Norfolk courgettes

WARM TOMATO & GARDEN BEAN SALAD,

young leeks & watercress granola

DESSERT

GOOSEBERRY FOOL, pistachio

LANCASHIRE CHEESE, chutney, oatcakes

TREACLE TART, cream

SELECTION OF ICE CREAMS & SORBETS

2 COURSES: £20.00

3 COURSES: £25.00

Including a glass of wine

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES & INTOLERANCES UPON REQUEST
All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.