

LIGHT BITES

*WHIPPED FOCCACIA & WHEY (V) herb cracker, elderflower pickled grapes	8.5	*SOURDOUGH FOCCACIA (VG) 'con tomate'	4
*CUMBRAE OYSTER (GF) pickled gooseberry, dill	3.5	*GORDAL OLIVES (VG) (GF)	5.5
*BUTTERBEAN HUMMUS (VG) (GFO) flatbread, smoked salt, blood orange	7	*HOUSE SAUCISSON (GF)	5

SMALL PLATES

AGED BEEF TARTARE (GFO) whipped bone marrow, cured egg yolk, beef fat croutons	12	*ALAN FRIED GUINEA HEN green tomato, old bay	9
MINT CURED BASS (GF) green apple, cucumber, yoghurt	11	*SALT BAKED CELERIAC (V) pickled & raw Kohlrabi, brown butter dressing, green apple	7.5
GRILLED LEEKS, POLYSPORE MUSHROOM (V) (GFO) toasted yeast, smoked cream, black garlic	9	*GRILLED AUBERGINE (VG) (GF) caponato, house hot sauce, pine nuts	8
CAVATELLI brown crab, black pepper, Yorkshire pecorino	11	*NEW SEASON TOMATOES (VG) (GF) melon, seaweed, dashi	9

LARGE CUTS

RETIRED DAIRY COW 800G bone in rib	85	WHOLE BLACK BREAM 500G mussel pilaf, lobster dressing	30
DUROC PORK CHOP 400G smoked apple, carrot, green sauce	25	SALT AGED DUCK BREAST & SAUSAGE apricot, chard	49

SIDE ORDERS

CONFIT POTATOES (GF) beef fat	7	JERSEY ROYAL POTATOES (GF) seaweed butter, creme fraiche, caviar	6.5
*GRILLED SPRING GREENS (V) (GFO) buttermilk, hazelnut	6.5	*SAND CARROTS (VG) (GF) sunflower seed, miso	6.5
CAESAR SALAD pecorino, sourdough and white anchovies	7		

DESSERTS

MILK & HONEY (V) manchester honey parfait, milk crisp, bee pollen	10	PEACH TARTE TATIN (V) vanilla ice cream, lavender	10
SPRING HERB GRANITA (V) (GF) strawberry & yoghurt	9.5	SELECTION OF BRITISH CHEESE (V) crackers, chutney, grapes & quince	16

We are happy to provide any allergen and intolerance information you may require. Dishes can be amended to cater for any of these. Consuming raw or undercooked meats, fish, game and poultry may increase your risk of foodborne illness. A discretionary 10% service charge is added to your bill

(VG) Vegan (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option