

## SNACKS

SOURDOUGH FOCCACIA (1) duck liver parfait, damson, raw mushroom, cobnut	3.5	QUICKES GOATS CHEESE PUDDING (1) bacon jam	4
*CUMBRAE OYSTER (1) (GF) kimchi	3.5	*DEVON WHITE CRAB ROSTI (1) (GF) caviar	4
*BUTTERBEAN HUMMUS (VG) (GFO) flatbread, smoked salt, blood orange	7	*HOUSE SAUCISSON (GF) fennel	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	*ROAST CROWN PRINCE SQUASH (VG) (GF) nashi pear	8
CAVATELLI brown crab, black pepper, Yorkshire pecorino	11	*ROASTED BEETROOT WITH GOATS CURD (VG) (GF) pickled beetroot, date purée	9

## LARGE CUTS

RETIRED DAIRY COW 800G bone in rib	85	GRILLED CORNISH MONKFISH TAIL clams, nduja, samphire	35
DUROC PORK CHOP 400G smoked apple, carrot, green sauce	25	SALT AGED DUCK BREAST & SAUSAGE apricot, chard	29

## SIDE ORDERS

*CONFIT POTATOES (GF) beef fat	7	*FRIED CHESHIRE POTATOES (V) (GF) spiced butter, dukkah, walnuts	6.5
*BRAISED RED CABBAGE (VG) (GF) red wine, 5 spice	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	CRÈME CAMEL (V) poached mirabelle plums	10
"ED'S 100s & 1000s" (V) 70% valrhona, blackberries, fig leaf custard, pistachio, almonds	10	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