

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) cabernet sauvignon mignonette	3.5	*DEVON WHITE CRAB ROSTI (1) (GF) caviar	4
*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) roast lobster dressing, burnt cucumber, sea herbs	11	*SALT BAKED CELERIAC (V) yeast extract, brown butter, hazelnut, capers	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 (VGO) (GF) pickled beetroot, date puree	9

LARGE CUTS

RETIRED DAIRY COW 800G bone in rib	85	GRILLED TURBOT beetroot, smokes eel, red wine	35
DUROC PORK CHOP 400G smoked apple, puffed skin, turnips, kale	25	LYME PARK VENISON pumpkin, quince, maitake mushroom	29

SIDE ORDERS

*CONFIT POTATOES (GF) beef fat	7	*CREAM SPROUT TOPS smoked bacon, carrot, celeriac	6.5
*BRASIED RED CABBAGE (VG) (GF) red wine, five spice	6.5	*CAESAR SALAD pecorino, sourdough and white anchovies	7

DESSERTS

MILK & HONEY (V) manchester honey parfait, milk crisp, bee pollen	10	CREME CARAMEL (V) poached mirabelle plums	10
"ED'S 100s & 1000s" (V) 70% valrhona, blackberries, toasted almond, pistachio, honey	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