

Sunday 5th February – Lunch

Tom's chilli vodka bloody Mary 7.50 Virgin Mary 3.50

Winter Pimm's & warm apple juice 5.50

Sharps Doom bar 4% Lightly roasted malt notes, dry finish 3.65pt

Chilcas Organic Cabernet Sauvignon, Chile – an elegant spicy red, great with our roast beef 24.65btl

Bread & butter 2.00 Forestiere olives 2.85

Starters

Winter vegetable minestrone, bread & butter	5.50
Whole globe artichoke, vinaigrette	6.50
Smoked mackerel pâté, pickled cucumber & toast	6.50
Ox tongue, beetroot & green sauce	6.00
Chicken liver parfait, grape chutney & toast	7.00
Regional Spanish charcuterie - <i>pork loin, chorizo, Serrano ham, breakfast radish & celeriac remoulade</i>	6.75/11.50
Starter board – <i>Ox tongue, pickled onions, mackerel pâté, Chicken liver parfait & grape chutney</i>	15.00

Roasts

Whole or half Goosnargh roast chicken	27.00/15.00
Roast Heritage farm pork belly, apple sauce & crackling	15.00
Roast 28 day aged Cumbrian beef, horseradish cream	15.00

All roasts served with roast potatoes, vegetables, Yorkshire pudding & gravy

Mains

Shallot tart tatin, goat's cheese, mache	10.50
Roast Dorset cod, piperade, crushed potatoes & smoked red pepper aioli	14.00
Cumberland sausages & mash, onion gravy	9.95
Slow cooked breast of lamb, crisp gnocchi, creamed carrots, wild mushrooms and toasted cumin	13.50

Sides

Chips, mash, mixed leaf salad, buttered curly kale, sprout & bacon gratin	3.25 each
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Puddings

Chateau du Levant Sauternes, France, 2005 16.85 btl 5.95 125ml

Affogato & shortbread	4.50
Home made bread & butter pudding flavoured ice cream	4.50
Blood orange pannacotta & poached Yorkshire rhubarb	5.50
Sticky toffee pudding, vanilla ice cream & toffee sauce	5.50
Pecan pie, vanilla ice cream	6.00
Chocolate mousse & milk Ice cream	6.00

A Selection of English Cheeses

18.00

Taylor's 20 year old Tawny Port 50ml 7.15

Ragstone goats cheese, <i>Hereford</i> . Grandma Singleton, <i>Lancs</i> .	3.25each
Cornish Yarg, <i>Cornwall</i> . Swaledale, <i>Yorkshire</i> . Bath soft, <i>Avon</i> .	
Waterloo, <i>Berkshire</i> . Cropwell Bishop Stilton, <i>Notts</i> . Oxford Isis, <i>Oxford</i> .	

Cheeses served with Carr's water biscuits, grape chutney & quince jelly

Lunch Menu 12-5pm Dinner Menu 6-10pm

A 12.5% discretionary service charge is added to all tables of 7 or more.

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