

Sample Menu

Head Chef Jamie Cadman, now in his twenty third year, runs a crew of ten, ably supported by his two sous chefs Gemma and James, producing brilliant local food. His ethos is to use only the best of local ingredients, including our own home grown vegetables and herbs, cooked simply to let the real quality shine through.

Starters

WARM ENGLISH ASPARAGUS

New potatoes, vierge dressing, celery salt
£8.00

ORIENTAL HOME CURED SALMON

With lightly pickled vegetables and wasabi mayo
£9.50

MULLED FIGS AND SERRANO HAM, FETA CHEESE

Manuka honey and yoghurt dressing, pomegranate molasses
£8.50

POTTED CORNISH CRAB

Avocado puree, cucumber pickle and toasted croutes
£9.50

CHILLED GAZPACHO SOUP

Served with herb oil and garlic focaccia bread
£7.00

WARM SALAD OF BLACK PUDDING

Chorizo and mushrooms, croutons, salsa verde
£8.00

WHITEWELLS CHICKEN LIVER PATE

Rich and buttery, with Cumberland sauce and our own toasted granary bread
£7.75

Main Courses

WHITEWELL FISH PIE

Poached haddock flaked into a creamy sauce with prawns, topped with mashed potato, finished under the grill with a cheddar cheese topping.

£14.75

FISH AND CHIPS

A crispy deep-fried haddock in beer batter, served with our hand cut chips done the proper way with either mushy or ordinary peas, you choose

£15.50

FILLET OF BEEF

Cherry tomatoes, skinny fries, green salad

£30.00

SLOW ROAST PULLED BURHOLME LAMB SHOULDER

Cooked with cumin, paprika and mint served warm with cracked wheat, Chicory and hummus, honey yoghurt

£21.00

ROAST BELLY PORK

Black pudding mash, parsnip puree, onion marmalade

£22.00

PAN FRIED FILLET OF SEABASS

Crushed new potatoes, minted peas, wild mushroom cream

£24.00

WARM TART OF BROCCOLI, ONION AND TOFU

Tomato and roast pepper coulis and a pea shoot salad

£17

Side Orders

Garden salad £4.00

Buttered new potatoes £3.25

Hand cut chips £4.00

Sugar snap peas £3.25

If you have any food allergies or intolerances please check before ordering.