



BREADS & DIPS

Potato focaccia
chicken skin butter £6

Japanese milk bread
whipped scallop roe £6

SMALL PLATES, SNACKS & SHARERS

Chicken liver parfait
bacon jam, crispy pork skin, garden herbs £10

Whipped feta
Panzanella salad, garden herb pesto £9

Beef tartare
*pickled walnut ketchup, egg yolk, capers,
potato focaccia* £12

Braised & charred octopus
confit tomatoes, sea vegetables, chilli oil £18

Sardines on toast
*toasted sourdough, Isle of Wight tomatoes,
garden herb emulsion* £12

Barbequed glazed beef short rib
kimchi, peanut, chilli, coriander £15

Cumbria charcuterie
potato focaccia, cultured butter £15

Tempura coastal herbs
toasted seeds, hazelnut, hot honey £9

Tempura monkfish cheeks
*compressed apple, langoustine bisque, garden
herb emulsion* £15

Mushroom parfait
*porcini meringue, pickled shallots, garden herb
emulsion* £15

MAINS

10oz Cumbrian sirloin
chorizo butter, parmesan & truffle fries £40
*Get two sirloins and a bottle of wine of house
wine for only* £70
Blue cheese sauce £5
Peppercorn sauce £5

Braised lamb shoulder
harissa carrots, pistachio, basil, pomegranate
£25

Steak & ale pie
*triple cooked chips or mash, purple sprouting
broccoli, gravy* £21

Tikka spiced cauliflower
*hung yoghurt, toasted seeds, green chutney,
chilli, Bombay potatoes* £20

6oz Burger
bacon jam, lettuce pickles, cheese, fries
Upgrade to hand-cut chips £2
£20

Battered catch of the day
mushy peas, tartar sauce, lemon. Ask your server for today's fish and price.

SIDES

New potatoes, chorizo butter £7

Triple cooked chips £6

Tempura coastal herbs, chilli oil £7

Panzanella salad *sourdough crumb, feta,
tomatoes* £7

Purple sprouting broccoli, romesco, hazelnut £8

Jug of gravy £2.50