



BREADS & DIPS

Potato focaccia
chicken skin butter £6

Japanese milk bread
garden herb butter £6

SMALL PLATES, SNACKS & SHARERS

Chicken liver parfait
bacon jam, crispy pork skin, garden herbs £12

Whipped goats cheese
beetroot, onion ash, nasturtium £13

40 day dry aged steak tartare
*pickled walnut ketchup, egg yolk, capers,
potato focaccia £16*

Chawanmushi
*roasted scallop, glazed Maitake mushroom,
pickled radish, Thai basil £15*

Barbequed glazed beef short rib
kimchi, peanut, chilli, coriander £17

Cumbria charcuterie
potato focaccia, cultured butter £15

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

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

MAINS

Barbequed 8oz Cumbrian Flat Iron
*Tiger prawns, Café de Paris butter, truffle &
parmesan fries £35*

Get two flat irons and a bottle of house wine
for only £60

Blue cheese sauce £5
Peppercorn sauce £5

5oz, 40 day dry aged sirloin
*braised beef shin, roasted onion, carrot, walnut
ketchup, bone marrow jus £35*

Steak & ale pie
*triple cooked chips or mash, tenderstem
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, hand cut chips, tartare sauce, lemon. Ask your server for today's fish and price.

SIDES

New potatoes, chorizo butter £7

Triple cooked chips £6

**Tenderstem broccoli, Café de Paris butter,
hazelnut £8**

Jug of gravy £2.50