



A La Carte

MON - SAT | 12 - 10PM

NIBBLES

FRESHLY BAKED BREAD (g) £5.00
 MIXED OLIVES £4.50
 TRUFFLE POTATO CRISPS £3.50
 SMOKED ALMONDS (n) £4.50

CUMBRAE OYSTERS 3 for £12
Shallot vinegar (ms)(sd)

STARTERS

WILD MUSHROOM, CELERIAC SOUP £7
pickled mushrooms & parmesan wafer (d)(c)(sd)(v)

WARM WINTER SALAD OF SQUASH £7.50
 & HERITAGE BEETROOTS
*pickled shallots & kale, cashew & black garlic dressing,
 toasted seeds (ms)(sd)(n)(ve)*

SMOKED HADDOCK CROQUETTES £10
*celeriac remoulade, fennel pollen, warm 'tartare' sauce,
 caviar (f)(d)(g)(c)(m)(e)*

SMOKED HAM HOCK & DEWLAY £9.50
 CHEDDAR TERRINE
*piccalilli, endive, toasted hazelnuts, croutons
 (n)(d)(g)(c)(m)(sd)*

LANCASHIRE BEEF CARPACCIO £14
*horseradish crema, bitter leaves, capers &
 crispy Rutland Red cheese (d)(sd)*

ROAST CAULIFLOWER £9.50
*ajo blanco, smoked almonds, beetroot gel, chicory
 (n)(g)(sd)(ve)*

STEAMED SHETLAND MUSSELS £11.50
*lemon grass, red chilli, lime leaf, coriander & coconut
 (ms)(d)(s)(g)*

BURY BLACK PUDDING & BACON FRITTERS £10
*apple & raisin relish, pork quaver, mustard & cider sauce
 (g)(d)(m)(sd)*

SIDES

CHIPS, FRIES, or MIXED SALAD (m)(v) £4.50

MASHED POTATO WITH SMOKED BUTTER (dj)(v) £5

TRUFFLE CAULIFLOWER CHEESE (g)(d)(m)(v) £6.50

BUTTERED GREENS WITH CRISPY BACON (d) £5

ROAST ROOT VEGETABLES WITH HONEY &
 MUSTARD GLAZE (d)(c)(m)(v) £5

Allergenic Ingredients

1. Gluten (g) 2. Crustaceans (cs) 3. Eggs (e)
 4. Fish (f) 5. Peanuts (p) 6. Soya (s)
 7. Dairy (d) 8. Nuts (n) 9. Celery & Celeriac (c)
 10. Mustard (m) 11. Sesame (ss) 12. Sulphur Dioxide (sd)
 13. Lupin (l) 14. Molluscs (ms)

MAINS

ROAST BREAST OF CHICKEN £23
*bacon & spring onion hashbrown, chicken livers,
 wild mushroom & tarragon, truffle foam (d)(c)(s)*

BRAISED DEEP CLOUGH BEEF BLADE £28.50
*red wine, smoked bacon, pearl onions, chestnut mushrooms,
 Blue Cloud beignet, buttered kale (c)(d)(e)(g)(m)(sd)*

SLOW ROAST GLOUCESTERSHIRE OLD SPOT PORCHETTA £24
*cacio e pepe beans, crispy ham, cheese wafer, salsa verde
 (d)(sd)(c)(m)*

HERB-CRUSTED FILLET OF COD £28
*crab cake, braised fennel, lemongrass & lime beurre blanc
 (d)(f)(c)(g)(e)*

'FISH STEW' £26
*pan fried market fish, mussels, prawns, squid, langoustine
 bisque, wilted greens, saffron aioli (e)(m)(ms)(d)(cs)(f)(c)*

GRILLED SEA BREAM £28.50
*steamed mussels, leeks, jerusalem artichokes, chorizo,
 mojo verde (sd)(ms)(f)(c)*

BAKED GNOCCHI WITH WILD MUSHROOM £17.50
*swiss chard, salsify, garlic & herb crumb, truffle & crispy
 Rutland Red cheese (d)(g)(c)(v)*

ROAST PUMPKIN, KALE & CHESTNUT WELLINGTON £17.50
*wholegrain mustard roast root vegetables, red wine gravy
 (g)(m)(c)(n)(ve)*

STEAKS

Each steak is served with roasted bone marrow & your choice of
 sauce including classic **bearnaise** (e)(d), **green peppercorn** (d) or
Stilton cheese sauce (d)

FILLET (170g) £32
*the leanest, most luxurious & tender of cuts, cook no more than
medium-rare to do this delicacy justice, then marry its silky
 textures with the Gikas Winery Cabernet Sauvignon*

RIBEYE (280g) £31
*from the rib end of the sirloin, high marbling throughout makes
 this a really flavoursome cut, **medium** is perfect, especially
 alongside Casa Rojo Tintafina.*

SIRLOIN (225g) £27
*located between the rib & fillet, sirloin has a perfect balance of
 both lean & succulent meat, ideally cooked **medium rare** or
medium. Paired brilliantly with Santa Julia Malbec or
 Torcicoda Primitivo.*

ABOUT OUR HIMALAYAN SALT-AGED BEEF
*all the above cuts are sourced from Deep Clough Farm in the Forest of
 Bowland. Grass-fed & dry aged for at least 28 days by our 3rd generation
 butchers Albert Matthews in their Bury based Himalayan salt chamber.*

An optional 10% service charge is added to every bill