

TO START

CREAM OF MUSHROOM SOUP, chopped duck egg on toast
GIN & TONIC CURED SALMON, preserved lemon, soda bread
PRESSED GUINEA FOWL & HAM HOCK TERRINE, pickled mushrooms
GRILLED HERITAGE BEETROOT, Crassan pear, goats' curd, mustard leaf

MAIN COURSE

FISH CAKE, buttered leeks, seaweed
BLYTHBURGH PORK BELLY, roast apple, wild oregano, chard
GRILLED CALCOT ONIONS, Jerusalem artichokes, puy lentils, garlic dressing
BRAISED BEEF SHORT RIB, creamed potatoes, shallot & watercress
(£4 supplement)

ADDITIONAL SIDES - £4.50

Triple cooked chips / Sprout tops, smoked pancetta / Creamed potatoes
Garlic field mushrooms / Spinach – buttered or steamed / Red cabbage
Roast onion squash & mature Cheddar (to share) 8

DESSERT

SET VANILLA CREAM, Yorkshire rhubarb, ginger nut
MRS KIRKHAM'S LANCASHIRE CHEESE, chutney, oatcakes
WARM FRANGIPANE TART, pear sorbet
SELECTION OF ICE CREAMS & SORBETS

2 COURSES: £20.00

3 COURSES: £25.00

Including a glass of wine

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS AND UNPASTEURISED CHEESE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE ARE HAPPY TO PROVIDE INFORMATION PERTAINING TO ALLERGIES &
All prices include VAT at the current rate. A discretionary service

**London
Evening
Standard**

INTOLERANCES UPON REQUEST
charge of 12.5% will be added to your bill.