

## **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 & INTOLERANCES UPON REQUEST  
All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.