

**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  
BLYTHBURG 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)

**ROASTS** (£2.50 supplement)

ROASTED PORK LOIN  
NORFOLK HORN LEG OF LAMB  
ABERDEEN BEEF SIRLOIN

all served with the traditional accompaniments

**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.