

Nibbles

All butter brioche, brown butter (V)	6.50
Pork Pie, cider jelly, pickled walnut, blue cheese	13.50
Haggis bon bons, brown sauce (V)	11.50
Gochujang prawns, garlic, tomato, coriander, fennel bread (GF)	12.50

Starters

Heritage tomato tart, feta, basil (V)	12.50
Chicken liver parfait, port jelly, cherry ketchup, crispy chicken skin, brioche	13.50
Haddock Fish Cake, warm tartar sauce, dill and endive salad (GF)	13.95
Beef carpaccio, pickled mustard seeds, sauce gribiche, parmesan, croutes (GF)	13.50
Braised ox cheek, courgette purée, beef crumb (GF)	13.50
Scallops, cauliflower purée, peas, mint, hazelnut brown butter (GF)	18.00

Mains

Oak burger, brioche, bacon, blue cheese, balsamic onions, smoked salt chips	22.50
Duck breast, shallot tart tatin, baby carrots and cherry duck sauce	24.50
Pork belly, Pedro Ximénez, date and apple puree, black pudding croquette, fondant potato	23.50
Baby Roast Chicken, peas à la Française, tarragon, potato gratin (GF)	23.50
Whole Sea bass, scallop and chorizo mousse, dill butter sauce, new potatoes (GF)	25.50
Market Fish of the day	POA



Steaks and Grill

All with Koffmann Chips, crispy shallot, tomato compote, Café de Paris butter

10oz Butler Steak	24.50
10oz Cumbrian rump	29.50
Hand cut dry aged Cumbrian ribeye	38.50
10oz Fillet steak	41.50
Cauliflower and beetroot steak (V)	23.50
Butchers Block - tandoori lamb chop, Cumberland sausage, haggis bon bon, rump steak, herb crusted chicken thigh, braised beef shin with beef crumb	41.50
20oz CHATEAUBRIAND (for two sharing)	85.00
Add a tempura lobster tail to your steak	15.95

Sauces

Blue Cheese	4.50
Diane	4.50
Beef & Mushroom	4.50
Peppercorn	4.50

Sides

Mini Ceasar salad	6.00
Truffled Wensleydale Cauliflower Cheese	6.00
Buttered Seasonal Vegetables	6.00
Koffmann Chips	6.00

Wine Pairing by Yann

Yann and the team will be more than happy to recommend a wine to go with any dish on the menu

