

BITES

Oysters au naturel 3.5 pp	House focaccia & whipped butter 4.5	Truffle & parmesan potato crisp 4.5
Crudite & whipped buttermilk ranch dressing 5.5	Gordal olives 4.5	Red tail scampi with Jalapeno aioli 8

STARTERS

Roasted red pepper arancini with parmesan	6.5
Crispy chilli chicken wings, spring onion & sesame	8
Oyster mushroom parfait, toasted focaccia & Cumberland sauce	9
Toast Skagen	11
Grilled ormskirk leek, cured egg yolk, hollandaise sauce & chive	11
Tomato tarte fine, pine nuts & goats cheese	15.5
Seasonal Burrata salad	15
Beef tartare, tallow mayonnaise, roasted almond, gruyere & pickled shallot (+truffle £3)	15
Curried monkfish, cauliflower puree & pickled fennel	16.5

ROAST

All served with Roast potatoes, seasonal veg, yorkshire pudding & gravy

Frank bird roast chicken	18
Honey & orange glazed gammon	18
28 day aged sirloin beef	22
Rosemary grilled lamb rump	22
Mixed nut & celeriac roast	16
Children's roast	12

MAINS

Bangers & mash with caramelised onion gravy	16.5
Truffled 8oz beef burger, cheddar, BBQ sauce & pickle	16
Beer battered fish & chips with crushed peas & lemon	17.5
Beef & ale pie with creamy mash & gravy	18.5
10oz Ribeye steak, fries & peppercorn sauce	38

SIDES

Cauliflower cheese 5.5	Sage & onion stuffing 6	Chips 4.5	Fries 4.5
Creamy mash 5	Braised creamy cabbage 5	Seasonal vegetables 5.5	

DESSERTS

Knickerbocker glory	8
Blueberry & Vanilla Eton mess	8.5
Sticky banoffée pudding with vanilla ice cream	8
Vanilla Crème brûlée	8.5
Apple tart Tatin with vanilla ice cream	8.5
70% Chocolate fondant with salted caramel ice cream	9.5
<i>- Allow extra 10 minutes</i>	

*If you have any allergies or intolerances please inform a member of the team before ordering.
Please note a discretionary 10% service charge will be added to your bill.*