

SIGNATURE

Bread & Butter

Broth

Our warm Northern welcome of 'French Malt' loaf with beef butter and burnt onion broth

Pie

Lancashire tasty & onion reimagined

Toast

Our malt loaf fried in dripping with Cumbrian beef & smoked eel

Cold cut

Honey Roast Ibericho Ham from Shropshire, cured in our own brine with mustard and milk bread

Shellfish

Fresh as can be, our shellfish arrives alive from Scotland, currently Langoustine tail with whey butter sauce

Vegetable

Spillman's Yorkshire asparagus, baked yeast & pickled elderflower

Fish

From the Cornish coast, day boat cod loin poached in brown butter with turnip fudge & white asparagus milk

Meat

Organic Lamb, Saltmarsh reared in Gaernarfon, ramson caper gravy & pickled carrot

Cheese

Served at the table from a full wheel of Baron Bigod, plum chutney & walnut cracker

Custard

Baked in the bowl with the most seasonal fruit we can find served stewed, frozen & dried.

Cake

Tea

Because why not?? Soaked in whisky syrup, topped with whipped yoghurt

Sweet Treat

Coffee

Mancoco double espresso, a chocolate to finish

£145 WED-FRI £165 SATURDAY

DRINKS PAIRINGS AVAILABLE- TIPSYPY/£70/WINE£100/NOT-TIPSYPY £50

