



STARTERS

English heritage tomato salad, goats curd, almond & fennel (v) 13.50
Dairy, almonds

Warm root vegetable salad, chorizo & juniper 13.50
Egg, sulphur dioxide

Baby violet artichoke salad, Alsace bacon, almonds 14.00
Almond, nuts

Copper Maran poached egg, wild mushroom, brioche, truffle emulsion 14.00
Dairy, gluten, egg

Lake District bavette steak tartare, hazelnut butter, juniper cream, crispy kale 14.50
Dairy, egg, nuts

Cumbrian pork croquette, Granny Smith apple, port & meat radish salad 14.50
Gluten

Crapaudine Beetroot risotto, Colston Bassett Stilton, walnuts & horseradish (v) 13.00
Dairy, walnuts

Heritage white asparagus, confit red prawns & bonito 12.50
Selfish, dairy, sesame

MAINS

Gnocchi with aged parmesan velouté, morel mushrooms, almonds & kale (v) 23.00
Gluten, egg, dairy, almonds

Roasted line caught Cornish cod, Morecambe Bay brown shrimp mayo, fennel salad & pomme purée 27.00
Fish, dairy, gluten, sulphur dioxide

Poached Hebridean halibut, celeriac fondant & purée, pickled girolle mushrooms,
winter truffle beurre blanc 29.00
Dairy, fish, nuts, mushroom, sulphur dioxide

Goosnargh chicken breast, braised morel mushrooms, roscoff onions,
Madeira reduction 28.00
Dairy, mushroom, sulphur dioxide

Roasted Herdwick lamb chop and cannon fillet, crushed Jersey Royal potatoes, peas,
mint & cucumber 29.00
Gluten, dairy

Josper grilled Iberico pork chop, hispy cabbage, pork jus 29.00
Dairy

Josper grilled 28-day aged 220g Hereford rib-eye steak, chips, mixed leaves salad 35.00
mustard, sulphur dioxide

Josper grilled 800g côte de boeuf on the bone, triple cooked chips,
Caesar salad (for two) 85.00
Dairy, gluten, fish

SIDES

Chips 5.00 • Pomme purée (v) 5.00 (*Dairy*) • Crushed Jersey Royal potatoes (v) 5.00 (*Dairy*)

Warm green kale (v) 3.50 • Caesar salad (v) 5.50 (*Dairy, gluten, fish*)

Mixed leaves salad (v) 3.50 (*mustard, sulphur dioxide*)

Béarnaise sauce 3.00 (*Egg, dairy*) • Peppercorn sauce 3.00 (*Diary, sulphur dioxide*)