



STARTERS

Today's selection of oysters – *six or twelve* £12.00/24.00
 Oscietra caviar with warm blinis and sour cream 30g £85.00 50g £140.00
 Chilled tomato gazpacho £8.00
 Shellfish bisque with Cornish crab and brandy butter £11.50
 Baked Hereford snails with red wine sauce and garlic butter £8.00
 Smoked and cured Scottish salmon with traditional garnish £14.00
 Heritage tomato tart with burrata cheese and pesto £9.00
 Rabbit and pork pie with farmhouse chutney £9.00

English pea and broad bean salad with smoked rainbow trout £9.00
 Foie gras terrine with grape chutney and brioche £16.00
 Braised pig's head on toast with radish salad £8.00
 Salt water prawn cocktail with apple and celeriac £11.50
 Endive and baby gem salad with toasted pine nuts, herb dressing £8.00
 Omelette Arnold Bennett £9.50
 Baked egg cocotte with baby spinach and girolles £8.00



FISH AND SHELLFISH

Beer battered whiting goujons with lemon and tartare sauce – £10.00 / £20.00
 Baked native lobster thermidor – *half or whole* 'market price'
 Orkney scallop and sweetcorn gratin with parmesan crust £15.00 / £ 22.50
 Herb steamed fillet of plaice with summer courgettes £24.00
 Pan fried sea bream with samphire, vine tomato and shellfish dressing £22.00
 Braised halibut with crushed Charlotte potatoes, anchovies and capers £26.00
 Dover sole 16oz, grilled or meunière £40.00



GRILLS FROM THE WOOD CHARCOAL OVEN

All our beef comes from British herds; it is at least 24 months old and is dry-aged for a minimum of 35 days

Sirloin steak 10oz £28.00	Rib-eye steak 14oz £35.00	Herdwick lamb cutlets £24.00
Porterhouse 16oz £34.00	Fillet steak on the bone 14oz £35.00	Rare breed pork chop 14oz £22.00
T-bone steak 22oz £55.00	Chateaubriand (<i>for two</i>) 20oz £65.00	Calf's liver £22.00

*Add to cuts: sautéed onions, fried organic egg or smoked bacon - £2.00 each
 Accompanied by a choice of béarnaise, pepper or marrowbone shallot sauce*



ROASTS, BRAISES AND PIES

Steamed steak and ale pudding with onion sauce £18.00
 Goosnargh chicken and bacon vol-au-vent with artichokes and wilted greens £18.00
 Whole roast duck with buttered new potatoes and spring onions, roasting jus (*for two*) £48.00
 Salt marsh lamb shoulder with pickled lamb's tongue, roast garlic and baby leeks 20.00
 Breaded veal escalope with beurre noisette, lemon and caper jus £22.00
 Slow cooked pork belly with roasted fig and stuffed endive £22.00



FROM THE TROLLEY DAILY

Available at lunch only - served with roast potatoes and seasonal garnish

MONDAY	Herdwick lamb leg, mint sauce £22.00
TUESDAY	Rack of pork with crackling £22.00
WEDNESDAY	Beef Wellington £28.00
THURSDAY	Rack of lamb, garlic and rosemary £25.00
FRIDAY	Crown of pork with stuffing and apple sauce £24.00
SATURDAY	Beef sirloin, Yorkshire pudding £25.00
SUNDAY	Rib of beef, Yorkshire pudding £26.00



SIDE ORDERS

Mashed potatoes £3.50
 Hand-cut chips £3.50
 Buttered new potatoes £3.50
 Creamed or sautéed spinach £3.95
 Cauliflower cheese gratin £4.50
 Runner beans with sage butter £3.50
 Peas and carrots £3.50
 Tomato and onion salad £4.95
 Lettuce and shallot salad £4.95

Prices include VAT. A discretionary 12.5% gratuity will be added to your bill.



DESSERTS

Selection of ice creams and sorbets £7.00

Profiteroles with Tonka bean ice cream and chocolate sauce £7.00

Glazed rum baba with vanilla Chantilly £8.00

Treacle tart with clotted cream £7.00

Lemon cheesecake with ginger ice cream £8.00

Strawberry millefeuille £9.00

Peach melba macaroon £8.00

Cold chocolate fondant £8.00

Bananas Foster flambé (for two) £16.00



SAVOURIES

British and Irish cheeses £12.00

Welsh rarebit £6.00

CHAMPAGNE BY THE GLASS

- NV Ayala Brut Majeur
- NV Bollinger Rosé
- 2002 Bollinger Grand Année

WHITE WINE BY THE GLASS

- 2010 Côtes de Gascogne 'Cuvée Marine', Domaine de Menard, France £6.50
- 2009 Little Yering, Chardonnay, Yarra Valley, Australia £8.00
- 2009 Riesling Framingham, Marlborough, New Zealand £10.00
- 2011 Tinpot Hut Sauvignon Blanc, Marlborough, New Zealand £11.00
- 2011 Gavi di Gavi 'La Minaia', Bergaglio, Piedmont, Italy £12.00
- 2009 Albariño 'O Rosal', Terras Gauda, Spain £13.00
- 2011 Chablis 'Saint Martin', Domaine Laroche, Burgundy, France £14.00
- 2007 Chassagne Montrachet 1er Cru 'Vieilles Vignes', M.Morey, France £18

ROSÉ BY THE GLASS

- 2011 M de Minuty, Côtes de Provence, France



RED WINE BY THE GLASS

- | | | |
|--------|--|--------|
| 125ML | | 175ML |
| £12.75 | 2009 Côtes du Roussillon Villages 'Bila-Haut', Chapoutier, France | £6.50 |
| £16.50 | 2009 Shiraz Mourvèdre 'Butcher's Block', Turkey Flat, Australia | £7.50 |
| £25.00 | 2010 Pinot Noir, Petit Clos Henri, Marlborough, New Zealand | £8.50 |
| | 2010 Cabernet Sauvignon 'Jester' Mitolo, McLaren, Australia | £10.00 |
| | 2009 Clos de los Siete Malbec, Tunuyan, Argentina | £12.50 |
| | 2008 Chianti Classico Riserva, Dello Sparviero, Italy | £13.50 |
| | 2007 Journey's End, Merlot, Stellenbosh, South Africa | £14.00 |
| | 2005 Château Rahoul, Graves, Bordeaux, France | £16.50 |
| | 2007 Rioja Reserva, Bodegas Roda, Rioja, Spain | £17.00 |
| | 2007 Châteauneuf du Pape, Clos St Michel, G.F.O. Mousset, Rhône Valley, France | £19.50 |

DESSERT WINE AND PORT

- | | | |
|--|--|--------|
| | | 100ML |
| | 2010 Coteaux du Layon Saint Lambert, Domaine Ogereau, France | £6.50 |
| | 2009 Maury, Mas Amiel, France | £8.50 |
| | 2006 Sauternes, Château Laville, France | £13.00 |
| | 2006 Vin de Constance, Klein Constantia, South Africa | £15.00 |
| | | 75ML |
| | 2005 Fonseca Late Bottled Vintage | £6.50 |
| | 10yo Taylor's Tawny | £7.50 |
| | 1991 Croft Vintage | £15.00 |

Wines by the glass are also available as a 125ml measure on request

Please note that vintages may change occasionally due to availability, we apologise for any inconvenience