

RUSTIC HOMEMADE BREAD BOARD TO SHARE AS YOU WAIT  
MARINATED OLIVES — SUN BLUSHED TOMATOES — LANCASHIRE SAUCE HUMMUS  
EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR  
(E, M, G, LU, SE, N)

**£5.95**

## STARTERS

DUCK LIVER PARFAIT  
DUCK HAM — CROSTINI — TRUFFLED GRANOLA — PISTACHIO GEL  
COMPRESSED RHUBARB  
(M, SO2, G, N)

**£9.95**

SEARED HAND DIVED KING SCALLOPS  
LEMON — COMPRESSED CUCUMBER — CURD — FENNEL PUREE — KOHLRABI - COCKLES  
(G, MOL, SO2, M)

**£12.95**

CHARRED, MISO + SOY PAK CHOI (VEGAN)  
TAHINI EMULSION — SPICED DUKKHA  
(M, N, SO2, SE, So)

**£6.95**

SLOW COOKED LAMB BREAST + FAGGOTS  
HARISSA — BURNT APRICOTS — PICKLED STEM GINGER  
(SO2, M, C)

**£8.95**

## MAIN COURSES

GOOSNARGH DUCK BREAST  
LAVENDER SAUCE — PEACH “PUREE + COMPRESSED” — BRAISED BABY FENNEL  
(M, SO2, C,)

**£19.95**

LOCAL RABBIT + BURY BLACK PUDDING BOUDIN  
PARMA HAM — SALTED CABBAGE — BURNT CARROT — JERSEY ROYALS — DILL OIL  
(M, C, G, SO2)

**£18.95**

PAN FRIED SEA BASS FILLET  
SMOKED HADDOCK POTATO CAKE — SPINACH — MACE — DUCK EGG DRESSING  
(M, C, G, F, E)

**£18.95**

PAN FRIED CHALK STREAM TROUT  
SEA VEGETABLES — WHITBY CRAB “MOUSSE & BISQUE” — KOMBU CRACKER  
(F, M, N, SF, SO2, G)

**£18.95**

## SIDES

**£3.25 EACH**

DRIPPING CHUNKY CHIPS / HAND CUT SKINNY FRIES / JERSEY ROYALS / ONION RINGS  
TENDER-STEM BROCCOLI + SMOKED ALMONDS / WILD MUSHROOM, PEAS + TRUFFLE  
HERITAGE TOMATO + RED ONION SALAD/ BREAD + BUTTER/ MUSHY PEAS/  
RED WINE SAUCE

SERVED FROM  
MONDAY TO FRIDAY 12:00 – 14:30 / 17:00 – 21:00  
SATURDAY 12:00 – 21:30