Starters:

English style fish plate:
smoked fish, St George cured gravlax, local salmon caviar
growler mustard and pickles 16

House-cured meats and terrines:
potted pork, cured and aged pork sausage, cured eye of round
and an herb salad 16

Squid from the wood-fired oven with oven dried dirty girls,
shell beans, and gin-mustard dressing 12

Smoked halibut omelet, glazed and golden 14

Snails on Growler toast with a fennel-parsley salad, scarlet turnips,
and herb dressing 15

Not your grandfathers’ haggis! On toast with a fried egg 12

Bubble and Squeak with creamy smoked trout 11

First of the season roasted pumpkin soup with toasted seeds, chives and crème fraîche 8

Salads:

Roasted beet root with stilton and spices pecans 11

Warm potato salad with crispy Irish bacon
and a 7-minute egg 9

Shaved Burssels sprout salad with Lancashire cheddar
and pink lady apples 11

Little gem lettuces with tarragon, garlic, lemon,
and torn croutons 8

Mains:

Oxtail and mushroom pudding with
“leave the pitcher” stout sauce 22

Oven-roasted sole with Brussel’s sprout champ 24

Lancashire hot pot with a goat chop bonus 29

Middle White pork loin and crispy belly with braised fall greens
and fall chutney 26

Duck breast and house-made duck sausage with brandied plums 28

Sides: 6 each

Colcannon
Chips
Cabbage
Butter lettuces and radishes
English bacon and shelling beans
Oven-roasted vegies