

Starters:

English style fish plate:

*smoked fish, St George cured gravalax, 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
fraiche 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 Bursels 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