

BITES

PADRÓN PEPPERS V £6.00 FOCACCIA V £4.50 Sea salt and olive oil Balsamic oil or butter

STARTERS

SPICED PUMPKIN & SAGE SOUP V £8.95 SMO

Maple cream, sourdough

SMOKED SALMON £12.00 Soda bread, celeriac roulade, caviar

PAN-FRIED SCALLOPS GF £13.00

GRILLED TIGER PRAWNS GFA £14.00 Samphire, garlic butter, croutons

Cauliflower, apple, pancetta, hazelnut brittle

TWICE BAKED CHEESE SOUFFLÉ V £9.95 BEEF TARTARE £12.00

Aged cheddar, cream sauce

Wild Treviso, walnuts, Crook Blue cheese

CUMBRIAN GUINEA FOWL £10.00

Mushroom ketchup, shimeji, chicken cracker

MAINS

CHICKEN SUPREME £24.00
Gnocchi, forest mushrooms, crispy sage

CHARGRILLED PUMPKIN & SQUASH V £18.00

Pearl barley, sunflower seed pesto, taleggio

MISO-ROASTED MUSHROOM V £19.00

V 119.00 F

ROAST SALMON £25.00 Fennel, Swiss chard, blood orange and cucumber beurre blanc

Potato and chestnut with pickled red onion and watercress

SHELLFISH LINGUINE £24.00

HERB CRUSTED COD GFA £24.00

 $\label{eq:mussels} \textit{Mussels, squid, crayfish, fresh chilli, cherry tomatoes, cream}$

Chorizo, tomatoes, chickpeas, white beans

FROM THE GRILL

WHOLE LEMON SOLE £26.00

CUMBERLAND SAUSAGE £20.00

Tomatoes, samphire, capers

Braised puy lentils, black kale

VENISON LOIN £26.00

10oz PORK CHOP £23.00

Sprout tops, truffled honey, chestnut

Slow smoked apple, red cabbage

10oz RIBEYE £32.00

7oz FILLET OF BEEF £32.00

Watercress, mushrooms, your choice of steak sauce

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STEAK SAUCES

Three peppercorn sauce • Béarnaise • Red wine Jus

SIDES

THIN CUT CHIPS V £4.50

COLCANNON MASH POTATO V £5.00

BROCCOLI V £5.00 Toasted almonds GLAZED CARROTS V £6.00 Star anise

ROTHAY GARDEN SALAD V £5.00

SAUTÉED KALE V £6.00

RDEN SALAD V £5.00 House dressing

Confit shallots

CAULIFLOWER CHEESE £6.00

Cream sauce, aged cheddar, Parmesan

