



Lunch Menu

2 courses £20, 3 courses £25

Smoked salmon | Peat smoked then charred & roasted, chive scrambled eggs & mustard cress

Mussels | tarragon & leek cream, sourdough bread

Chicken | homemade chicken liver parfait, spiced beetroot & orange chutney, sourdough croutes

White onion | cream of cider & onion soup, shallot petals & charred spring onion

Beetroot | salt-baked, whipped goat's cheese, honey roasted walnuts & clementine

Haddock | beer-battered haddock, triple-cooked chips, crushed garden peas & homemade tartare sauce

Bream | lemon & chive gnocchi, charred gem & caper butter

Pheasant | seared & roasted breast, caramelised celeriac, cranberries & a mushroom sauce

Steak & chips |

dry-aged Hardiesmill rump steak for at least 35 days, triple-cooked chips, & pepper sauce

Jerusalem artichoke | risotto of artichoke, charred leek, artichoke crisps & smoked cheese

Ice cream | three scoops of Overlangshaw farm ice cream

Pear | pear & honey sponge, orange & honey syrup, berry ice cream

Cheese | choose one of George Mewes cheeses, homemade chutney & sourdough bread

We operate in a small and compact kitchen where allergens are present, whilst we do our best to prevent cross-contamination we cannot guarantee the absence of allergens in our dishes due to only having one food preparation space. Please advise a member of staff of any particular dietary requirements

Hardie's Mill – Beef, Burnside – Game, George Mewes – Cheese, East Coast Cured – Charcuterie, AM Foods – Oils, Company bakery – bread, Armstrong's – smoked salmon, Fish Brothers – seafood, Shaws fine meats – meat, George Anderson – veg, Mr Eion – coffee, Eteaket – tea, Overlangshaw - ice cream