





Starters

GALA "PIE"
Pressed Pork, Beer Onions, Brown Sauce
£15.00

HAND-CUT AGED WEST COUNTRY BEEF TARTAR
Charcoal Mayonnaise, Crispy Sourdough
£16.50

CRISPY DAY BOAT TURBOT
Warm Tartar Sauce, Lemon & Parsley
£22.50

FROTHY SWEETCORN SOUP (v) or (v*)
Slow Gooked Corn-Fed Chicken Wing, Coriander
£13.00

LANCASHIRE THREE BEETS (v) or (v*)
Frozen Dorset ash Goats Cheese, Roasted Hazelnuts
£16.00

Smoked & Cured

H FORMAN & SON SMOKED SALMON

London Cure
£19.50

THE BALVENIE*
H FORMAN & SON SMOKED SALMON
£19.50

HOUSE-CURED CHALK STREAM TROUT GRAVLAX & 19.50

MIXED SELECTION FROM THE TROLLEY £22.00

Hoof, Feather & Field -

STEAK & ALE STEAMED SUET PUDDING $\pounds 25.50$

JACOBS CROSS LAMB
Sticky Belly, Wood Roasted Leek, Sheep's Curd
£46.00

FREE-RANGE CHICKEN KIEV Truffle Butter, Potato Purée £31.50

THE GAME BIRD
Roast Squab Pigeon, Buttered Turnips, Apple,
Bacon Barley Risotto
£44.00

SCOTTISH VENISON WELLINGTON FOR TWO
Mead-Glazed Heritage Carrots, Celeriac & Potato Gratin
£86.00

DRY-AGED GRASS-FED BEEF
Bone Marrow Mushroom, Slow Cooked Heirloom Tomato
SIRLOIN £46.00 / FILLET £52.00

ENGLISH ONION RISOTTO (v) or (v*)

Sour Gream, Parsley

£22.00

SQUASH POTATO DUMPLINGS (v)
Black Cow Cheddar, Pumpkin Seed Granola, Crispy Sage
£23.00

From The Sea

DOVER SOLE
Potted Southport Shrimps, Sea Herbs
£54.00

ORKNEY SCALLOP TEMPURA
Roast Garlic & Tarragon Emulsion, Triple-Cooked Chips
£35.50

BUTTER-POACHED NATIVE LOBSTER House-Dried Tomatoes, Basil & Champagne £39.50

Vegetables & Leaves

WILTED SPINACH £6.50

POTATO PURÉE £6.50 TRIPLE-COOKED CHIPS £6.50

BUTTERED TURNIPS £6.50 MEAD-GLAZED HERITAGE CARROTS £7.00

BRITISH CHEESE CAESAR SALAD £6.50