

SET MENU

BREAD AND OLIVES

Baked artisan bread, whipped balsamic butter 5.50
and proper marinated olives

IN THE BEGINNING

Heritage tomato tartare (v)
wirral watercress, toasted quinoa, basil oil, sourdough croutes

Goats cheese croquettes (v)
soft cooked leeks, wildflower honey and quince jelly

Owens macaroni cheese
roasted ham knuckle, garden peas, red rothbury cheese

Sweet potato and coriander fritter (v)
asian curry spices, fresh mango and sweet chilli jam

Mashed avocado crostini (v)
roasted pine nuts, red pepper pesto and lime vinaigrette

Homemade salmon and cod fishcakes EXTRA 1.50
our unique recipe with caper berry and dill mayonnaise

TO FOLLOW

Maple syrup glazed free range belly pork
fresh herb dumplings, redcurrant pan gravy reduction

Roast buttermilk soaked chicken breast
roasting juices, apricot and sausage meat stuffing, crackling

Line caught loin of cod in a crisp coating
crushed sumac berry enhanced gazpacho style coulis

Salt baked parsnip and butternut squash tagine (v)
harrissa scented aubergine frits, lemon couscous

Root vegetable and berry nut roast (v)
caramelised cauliflower puree, cumberland relish

Our 'old school' lamb shank EXTRA 3.00
goose fat roasties, proper gravy and a fresh mint salsa

All mains are served with steamed fresh vegetables
and buttered minted potatoes

ON THE SIDE EACH 3.50
hand cut chips - mixed leaf salad - cheesy mash

Starter and Main Course 12.95

Tuesday - Friday all evening and up to 7pm on a Saturday

Please Note: For allergen information please ask a member of staff. (V) vegetarian options.