

FEASTING MENU - 60PP
VEG FEASTING MENU - 50PP

Chef's selection of seasonal sharing plates.
 Minimum of 2 Guests. (GFO)

*The feasting menu is available for the whole table only



Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO)	6
+ Chicken Liver Parfait, Spiced Cherries (GF)	7
Marinated Olives (V/GF)	5
Cumbrian Fennel Salami (GF)	9
Smoked Lancashire Cheese Fritter & Red Onion Jam (V/GFO)	6
Smoked Trout Rillettes, Cornbread, Pickled Cucumber & Garlic Aioli (GF)	6
Beef Tartare, Marinated Isle of Wight Tomatoes, Horseradish Curd (GFO)	14
Crispy Lamb Shoulder Scrumptet, Pickled Kohlrabi Slaw, Sweet & Sour Mint	13
Creedy Carver Duck Breast, Blueberry Hoisin Ketchup, Cavolo Nero (GFO)	28
Cured Cornish Mackerel, Roasted Onion Dressing & English Peas (GF)	13
Roasted King Scallops, Chorizo, Red Pepper Ketchup & Buttermilk Dressing (GF)	18
Catch Of The Day, Courgette, Dill Vinegar & 'Bouillabaisse' (VO/GF)	Market Price
Charred Sweetcorn, Goats Cheese, Basil & Hazelnut Pesto (V/GF)	14
Spiced Sticky Beetroot, Tarragon & Lancashire Cheese Mousse (V/GF)	13
Heritage Potato Salad, Caramelised Onions, Creme Fraiche & Chive (V/GF)	6.5
Rosemary Duck Fat Fries & House Sauce (VO/GF)	6.5
Whipped Cheesecake, Strawberries, Roasted White Chocolate (V/GFO)	12
Dark Chocolate Mousse, Peanut, Honeycomb & Malt Ice Cream (V/GFO)	13
Upside Down 'Treacle Tart', Raspberries, Lemon Thyme & Ginger (V)	12
Selection of Crafty's Cheeses, Chutney, Digestive Cracker & Fruit Loaf (VO/GFO)	One- 13
<i>Blue Cloud Tunworth Applesby Red Cheshire</i>	Two- 15
	Three- 18

VO = Vegetarian Option. GFO = Gluten Free Option. Please ask your server about allergens or dietary requirements. Please note that due to the size of our kitchen, we cannot guarantee the dishes will be free from cross contamination, traces may be present as there is no separate appliances for allergies. A discretionary 12.5% Service Charge is added to your bill.