

TRY THE FEASTING MENU - 65PP

The full experience. Sit back and let our chefs prepare a curated selection of 8-9 seasonal favourite sharing plates, plus a special off-menu dish!

*menu option only available for the whole table



Marinated Olives (V/GF)	5
Dry-Cured Coppa (GF)	9
Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO)	7
+ Chicken Liver Parfait, Spiced Cherries (GFO)	7
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (V/GFO)	6.5
Salt 'n' Pepper Scampi, Curry Mayo, Toasted Peanuts (NFO)	6.5
Pork Shoulder & Bacon Terrine, Pickled Walnut & Roasted Pear (GF)	14
Cider Cured Trout, Romesco, Tomato & Jalapenos, Toasted Almonds (N/GF)	14.5
Sweet & Sour Sticky Beetroot, Tarragon Seed Dressing & Lancashire Cheese Custard (V/GF)	14
Roasted King Scallops, Girolles, Lovage, Chicken & Buttermilk Sauce (GF)	19
Duck Leg Nugget, Plum Brown Sauce, Salt Baked Celeriac	14
Charred Tenderstem Broccoli, Chilli Butter, Basil Goats Curd & Toasted Hazelnuts (V/GFO/NFO)	12
Roasted Venison, Blueberry Hoisin Ketchup, Smoked Squash (GFO)	34
Catch Of The Day, Mushroom Ragout, Parsley, Mussel Sauce	Market Price
Old Winchester Potato Gratin, Pesto, Creme Fraiche & Bacon (GF/NFO)	8
Rosemary Duck Fat Fries & House Sauce (GF)	6.5
Calvados Custard Tart, Granny Smith Apple Sorbet	12
Chocolate & Ale Mousse, Peanut, Kirsch & Malt Ice Cream (NFO)	14
Sticky Ginger Cake, Rum, Butterscotch, Blackberry, Lemon Thyme Icecream	12
Baron Bigod Cheese, Bourbon Treacle Cake & Roasted Apple Chutney (GFO)	13

GFO = Gluten Free Option. NFO = Nut 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.