

FEASTING MENU - 60PP

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)	7
+ Chicken Liver Parfait, Spiced Cherries (GF)	7
+ Isle Of White Tomato Gazpacho, Pesto	5
Marinated Olives (V/GF)	5
Cumbrian Fennel Salami (GF)	9
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (V/GFO)	6.5
Smoked Trout Hashbrowns, Pickled Cucumber & Aioli (GF)	6.5
Beef Tartare, Pickled Walnut, Caramelised Onion Cracker (NFO)	14
Crispy Lamb Shoulder Scrumpet, Pickled Kohlrabi Slaw, Sweet & Sour Mint	13
Creedy Carver Duck Breast, Blueberry Hoisin Ketchup, Cavolo Nero (GFO)	28
Cider Cured Seabream, Sweet & Smokey Carrot Salsa & Jalapeño Dressing (GF)	14.5
Roasted King Scallops, Girolles, Lovage, Chicken & Buttermilk Sauce (GF)	19
Catch Of The Day, Courgette, Dill Vinegar & Elderflower Dashi (GF)	Market Price
Pea & Basil Tarte, Wasabi Goats Curd (V/N/GFO)	14
Sweet & Sour Sticky Beetroot, Tarragon & Lancashire Cheese Mousse (V/GF)	14
Heritage Potato Salad, Creme Fraiche & Chive (V/GFO)	6.5
Rosemary Duck Fat Fries & House Sauce (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', New Moss Road Brambles, Lemon Thyme & Ginger (V)	12
Tunworth Cheese, Brown Butter & Almond Cake, Peach Ketchup	13
Selection of Crafty's Cheeses, Chutney, Digestive Cracker & Fruit Loaf (V/GFO)	One- 13
Eggleston / Baron Bigod / Isle Of White Blue	Two- 15
	Three- 18

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.