

TRY THE FEASTING MENU - 65PP

The full experience. Sit back and let our chef prepare a curated selection of 8-9 seasonal favorite 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 (GF)	7
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (V/GFO)	6.5
Smoked Trout Hashbrowns, Pickled Cucumber & Aioli (GF)	6.5
Wild Mushroom Arancini, Nduja Ketchup	7
Beef Tartare, Pickled Walnut, Caramelised Onion Cracker (NFO/GFO)	14
Cider Cured Mackerel, Sweet & Smokey Carrot Salsa & Jalapeño Dressing (GF)	14.5
Pea & Basil Tarte, Wasabi Goats Curd (V/GFO)	14
Roasted King Scallops, Girolles, Lovage, Chicken & Buttermilk Sauce (GF)	19
Crispy Lamb Shoulder Scrumpet, Pickled Kohlrabi Slaw, Sweet & Sour Mint	13
Sweet & Sour Sticky Beetroot, Tarragon & Lancashire Cheese Mousse (V/GF)	14
12oz Treacle Glazed Sirloin, Peppercorn Sauce	45
Creedy Carver Duck Breast, Blueberry Hoisin Ketchup, Cavolo Nero (GFO)	28
Catch Of The Day, Courgette, Dill Vinegar & Elderflower Dashi	Market Price
Mustard & Chive Mash, Caramelised Onion (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/N/GFO)	13
Brown Butter & Almond Cake, New Moss Road Brambles, Lemon Thyme, Ginger (V/N)	12
Baron Bigod, Maple & Pink Pepper Flapjack, Peach Ketchup (V)	13