

FEASTING MENU - 60PP

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

*The feasting menu is available for the whole table only



Warm Ale & Malt Loaf, Smoked Marmite Butter (V/GFO)	6
+ Crab Custard & Seed Granola (GF)	5
Marinated Olives (V/GF)	5
Cumbrian Salami (GF)	9
Smoked Lancashire Cheese Custard on Fried Bread & Red Onion Jam (V/GFO)	6
Salt n Pepper 'Scampi', Peanut & Wasabi Mayo (GFO)	6
Duck Liver Parfait, Cherries & Toast (GFO)	13
+ Extra Toast	2
Black Pudding & Haggis Scotch Egg, Pickled Kohlrabi Slaw, Roasted Garlic Aoili (VO/GF)	13
Spring Lamb, Sweet & Sour Mint, BBQ Cavolo Nero (GF)	26
Cured Cornish Mackerel, Roasted Onion Dressing & English Peas (GF)	13
Mussels Cooked in 'Bouillabaisse', Chorizo & Red Pepper Jam (GF)	14
Catch Of The Day, Courgette, Dill & Elderflower Vinegar (VO/GF)	Market Price
Charred Sweetcorn, Goats Cheese, Basil & Hazelnut Pesto (V/GF)	14
Mushroom & Caramelised Leek Quiche (V/GFO)	13
Beef Fat Triple Cooked Chips, Rosemary & House Sauce (VO/GF)	6.5
Strawberry, Balsamic & Lime Sundae (V/GFO)	12
Dark Chocolate Mousse, Peanut, Honeycomb & Malt Ice Cream (V/GFO)	13
Upside Down 'Treacle Tart', Raspberries, Lemon Thyme & Ginger (V)	12
Baron Bigod, Bourbon Peach & Pecan Cake (V/GFO)	13
Selection of Crafty's Cheeses, Preserved Fruit & Crackers	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.