



Festive Menu  
Sample Menu  
Two courses £35 / Three Courses £45

Table Sharers

Pollen sourdough & whipped burnt butter  
Salt & vinegar pork scratchings  
Welsh rarebit with Henderson's Relish  
Oysters & shallot dressing + 2.5 per person

Starters

Beetroot, curds & pickled walnuts  
Brawn & pickled quince  
Mussels, trotter, cider & lovage

Mains

Tamworth pork belly, burnt apple sauce  
Roast beef, horseradish & Yorkshire pudding  
Potato, onion & Mrs Kirkham's Lancashire cheese pie  
Market fish & oyster mushrooms  
Game pie for two + 5 per person

Trimmings for the table, roast potatoes, greens, onions, pigs in blankets

Desserts

Parkin & toasted bread ice cream  
Baked barley pudding & crème fraiche  
Poached pear, granola & sorbet

The menu is subject to change due to availability. A 12.5% discretionary service charge will be added to your bill. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.