



Wednesday – Friday 12-10pm, Saturday 4-10pm

**Aged Cheddar Churros 7**

*Truffle honey, goats cheese snow, roasted hazelnut*

**Charred Mackerel 9**

*Smoked mackerel pate, cured mackerel, charcoal cream, apple, dill, radish*

**Sugar Cured Venison 8**

*Cocoa-cola vinaigrette, blueberry, smoked yoghurt, pickled shitake, nasturtium*

**Caramelized Onion Tart 7.5**

*Aged black rice vinegar, leek ash, feta, pomegranate, thyme*

**Whipped Duck Liver Parfait 8**

*Sauernes jelly, golden raisins, local sourdough, add black truffle 3*

**Mains**

**Hay Smoked Pork Jowl 14**

*Sticky cheek, crispy jowl, creamy blue mash, pickled Asian pear, onion rings, sage*

**Aged Cumbrian Duck 17**

*Honey glazed breast, buttered leek, confit leg bonbon, umiboshi, pine*

**Roasted Cod Loin 14**

*Black Dahl, Spiced Coconut, fermented black radish, potato crisps, nasturtium*

**Semolina Gnocchi 12.5**

*Pickled grapes, charred bitter greens, pine nut, burnt butter, 20 - month aged gouda*

**Fish and Chips 13.5**

*Beer battered fish of the day, smashed peas, proper chunky tartare, burnt lemon*

**Sides**

**Hasselback Potato 4**

*Roasted hay tea, buttermilk, black garlic, beurre noisette*

**Bowl of Hearts 5**

*Warm gem hearts, ox heart tomato, artichoke hearts, gremolata dressing*

**Whey Braised Carrots 5**

*Toasted rye, goats curd, thyme honey, pickled lemon*

**To Finish**

**Apple, Oats and Chestnut 7**

*Pressed apple terrine, miso caramel hob nob, burnt apple, chestnut ice cream*

**Milk Chocolate and Passionfruit 8**

*Milk chocolate tart, passionfruit creameux, sweet black garlic*

**Basque Burnt Cheesecake 7**

*Poached quince, balsamic fig, Greek yoghurt*

**Local English Cheese Selection 12**

*In season and perfectly ripened by The Crafty Cheeseman with our house chutney's, pickles, preserves, and hand rolled seeded crackers*