



Sunday
12pm – 8pm

Aged Cheddar Churro 8

Summer truffle, Cheshire honey + pickled elderflower

Tuna Pastrami 11

Cured tuna loin, fermented buttermilk, capers + shallot

Heritage Tomatoes 6

Burrata, raspberry, basil + elderflower

Caesar Salad 6

Anchovy emulsion, chicken skin, bacon, cured yolk, chives, croutons + parmesan

Roasted Cod loin 14

Butter roasted cod, spiced coconut, black lentils + fermented black radish

Roasts

Slow Roasted Beef Rump Cap with horseradish cream 16

Rosemary Studded Roast Lamb Leg with slow roasted garlic 16

Cider Cured Pork Loin with burnt apple compote 16

All roasts are served with triple roasted potatoes, braised cabbage, beans, honey roasted carrots, red wine jus + Yorkshire pudding

Vegan Cashew Nut Roast with beetroot and golden raisin ketchup 16

Triple roasted potatoes, braised cabbage, beans, honey roasted carrots + burnt onion jus

Local Peaches and Cream 8

Lightly poached golden peaches in lavender, rosemary + tonka bean

Triple Chocolate Delice 9

Coffee cocoa crumble, pickled grapes + crème fraiche

Local English Selection 15

Hand selected local cheeses by The Crafty Cheese Man, seeded hand rolled crackers + house preserves