



Evening Menu

To Start

Cured Chalk Stream Trout, Nashi pear, radish, seaweed. £14

Cotes de Provence Rose, Chateau Grand Boise, France, 2021

Wood Pigeon, plum, black pudding, blueberries. £13.50

Sangiovese & Montepulciano, Bacchus Piceno, Ciu Ciu, Marche, Italy, 2021

Lancashire Pork Fillet, pancetta, ham, fennel, watercress. £14.50

Riesling 'Lieu-dit Muehlforst', Domaine Schwach, Alsace, France, 2017

Curthwaite goats curd, beetroot, hazelnuts, sesame tuile, lemon & lime. £12

Sauvignon Blanc, Domaine de la Rochette, Loire, France, 2021

Main Course

Cartmel Valley Deer Loin, butternut squash, blackberries, celeriac, red wine sauce. £29

The Chatterer Syrah, Squawking Magpie, Howkes Bay, New Zealand, 2020

Salt-aged duck Breast, mushroom, mustard seeds, sweet potato, Madeira sauce. £27

Blauer Spatburgunder, Weingut Knipser, Pfalz, Germany, 2018

Loin of Cod, kohlrabi, aubergine, kale, shrimp, beurre rouge. £25

'Southend' Chardonnay, Newton Johnson, Hemel-en-Aarde, S. Africa, 2021

Charred Hispi Cabbage, black garlic, edamame beans, tahini dressing. £20

Gamay, Beaujolais Village, Domain Lardy, Burgundy, France, 2021

Dessert

Custard and Oat Tart, green apple sorbet, blackberries, sugar tuile. £11

Late Harvest Riesling, Urlar, Wairarapa, New Zealand, 2021

Chocolate Delice, griottine cherries, cherry ice-cream, coffee ganache. £12

Banyuls Rimage, Domaine de Valcros Cazes, Rousillon, France, 2021

Mascarpone Mousse, fig ice cream, figs, ginger bread. £10

Chateau de Plaisance, Coteaux de Layon 1er Cru Chaume, Loire Valley, France, 2017

Cheese, a selection from Courtyard Dairy. £13

Matching wines are shown in orange.