FEBRUARY 2014 FOOD DESCRIPTION

STARTERS

Jersey rock oysters 2.75 each

Jersey rock Oysters. Not as mineral and mild and mellow.

Allergies: SHELLFISH

Fried Braddock White duck's egg with Bath Pig chorizo, baby squid and hedgerow garlic £8.75

Braddock White is the breed of duck. Served with chorizo and whole baby squid fried in wild hedgerow garlic butter.

Allergies: EGG DAIRY GARLIC

Celeriac and apple slaw with Cashel Blue and candied walnuts £7.75

Coleslaw made from shredded celeriac, apple and kohlrabi. Dressed with sweet apple vinegar and mayonnaise and garnished with nuggets of Cashel Blue cheese and toasted walnuts tossed in honey.

Allergies: NUT DAIRY EGG

London particular £7.00

'London particular' is a more traditional ham and pea soup made with dried green split peas. It was named after the thick fog (resembling 'pea soup') that blanketed London before legislation was passed banning the use of coal for domestic fires in the 1950's. Such fogs were prevalent in UK cities, especially London where the smoke from thousands of Chimney combined with the mists and fogs of the Thames Valley.The soup base is made with onions and green split peas cooked in ham stock, and then garnished with shredded ham hock.

Allergies:

Chicory and blood orange salad with Childwickbury £8.75

Red and white chicory leaves dressed with a blood orange, honey and grain mustard dressing and garnished with blood orange segments and nuggets of Childwickbury. Childwickbury is a fresh goat's cheese made with vegetarian rennet and pasteurised goat's milk. It could be described as smooth, milky and zesty. It is made by Oliver Hudson in Bedfordshire.

Allergies: DAIRY MUSTARD

Scotch Burford Brown egg with Macsween's haggis and piccalilli 8.75

Sausage meat mixed with Haggis, wrapped around a soft-boiled egg, then crumbed and deep-fried. Served with piccalilli

Allergies: **GLUTEN EGG MUSTARD**

Lamb's fry on a spring onion boxty pancake with Judas ear fungus £9.50

Pan-fried lamb's liver on an Irish potato and spring onion pancake with sautéed Judas ear fungus and gravy.

Allergies: **ALCOHOL DAIRY GLUTEN**

Devon crab pate with chargrilled sourdough £10.50

White and brown crab meat, cooked down with shallots, sherry, breadcrumbs, lemon juice and butter and set into a small skillet pan. Topped with cayenne butter.

VEGETARIAN STARTERS

Celeriac and apple slaw with Cashel Blue and candied walnuts £7.75

Coleslaw made from shredded celeriac, apple and kohlrabi. Dressed with sweet apple vinegar and mayonnaise and garnished with nuggets of Cashel Blue cheese and toasted walnuts tossed in honey.

Allergies: **NUT DAIRY EGG**

Gem heart and foraged herb salad 5.50

Gem heart and foraged herb salad with mimosa dressing.

Allergies: **GARLIC MUSTARD**

Creamed Somerset organic spelt with woodland mushrooms and hedgerow garlic 9.75

Spelt risotto made with a light mushroom stock and finished with wild hedgerow garlic and a little cream. The mushrooms will vary according to availability but will predominantly consist of Chanterelles and hedgehog mushrooms.

Allergies: **GARLIC DAIRY GLUTEN ALCOHOL**

MAIN

Beer-battered Cod and chips with mushy peas 15.75

Fillet of Whiting dipped in beer batter and deep fried till golden brown. Served with chips, mushy peas, tartar sauce and pickled onion

Allergies: **FISH EGG DAIRY GLUTEN MUSTARD ALCOHOL**

Mum's fish pie £16.50

Smoked haddock, salmon, white fish (see chef for species) baked in a creamy volute with English

mustard, Worcestershire sauce and anchovy essence. Topped with mashed potato and cheesy breadcrumbs. The volute consists of, butter, shallot, cream, fish stock, anchovy essence, English mustard and Worcester sauce.

Allergies: FISH MUSTARD DAIRY GLUTEN

Tandoori-spiced fillets of west coast gurnard with wilted sea beet and yoghurt dressing £22.50

Gurnard fillets pan-fried in a Tandoori spiced butter (turmeric, coriander, garam masala, cumin, mustard seeds, curry leaves). Served on wilted rape greens with a spiced yoghurt dressing.

Allergies: FISH DAIRY MUSTARD

Fillet of Kingairloch red deer with salsify, sprouts top hearts and spiced cherries 26.75

Fillet of red deer from Kingairloch Estate. Served with Salsify cooked in red wine, sprout top hearts, and spiced cherry jus.

Allergies: GARLIC ALCOHOL

Slow-roasted breast of anchovy-rubbed lamb with roasted root vegetables and a caper and parsley sauce £18.75

Lamb breast rubbed with anchovy paste, garlic and rosemary, rolled and tied. Baked slowly overnight, and served with roasted parsnips, carrots, celeriac, and Swede and finished with a creamy parsley and caper sauce.

Allergies: DAIRY GARLIC FISH

Slow-roasted free-range pork belly with mashed potatoes and Bramley apple sauce 22.50

Pork belly is stuffed with garlic and sage it then rolled and roasted in the oven for a couple of hours and served with crackling, mash potato, Bramley apple sauce and gravy

Allergies: DAIRY GARLIC

Slow-cooked Goosnargh corn-fed duck's leg with braised lentils, hearts and Victoria kale 18.50

Confit duck's leg cooked slowly in its own fat. Serve with braised green lentils with wild boar bacon, root veg and baby onions. Garnished with pan-fried ducks hearts and Victoria kale.

Allergies: DAIRY GARLIC

Chargrilled Cumbrian 28 day dry-aged rib eye steak (350g) with chips and béarnaise sauce 35.00

Ribeye steak cooked to the guests liking. Served with chips and béarnaise sauce .

Allergies: DAIRY EGG

VEGETARIAN MAIN

Butterbean and spinach casserole with a baked duck's egg and soldiers 10.25

Casarole dish layered with wilted spinach topped with butterbean simmered in roast recipie tomato sauce and baked with a ducks egg, served with buttered soldiers.

Allergies: GLUTEN DAIRY EGG

Herb Baked field mushrooms with Poached Egg and béarnaise sauce £9.75

Herb baked field mushrooms with poached egg and Bernaise

Allergies: DAIRY GLUTEN

Chicory and blood orange salad with Childwickbury £10.75

Red and white chicory leaves dressed with a blood orange, honey and grain mustard dressing and garnished with blood orange segments and nuggets of Childwickbury. Childwickbury is a fresh goat's cheese made with vegetarian rennet and pasteurised goat's milk. It could be described as smooth, milky and zesty. It is made by Oliver Hudson in Bedfordshire.

Allergies: DAIRY MUSTARD

MAINS FOR TWO

Roasted fillet of Aubrey's 28 day dry-aged beef (on the bone) with beef dripping roasties and Yorkshire pudding 72.50

Fillet is the most prized, tender prime cut of beef. The portion will be cooked on the bone to order, carved for the guest in the kitchen and placed back on the bone before serving. Served with horseradish sauce, gravy, beef dripping roasties and Yorkshire puddings.

Allergies: GLUTEN EGG DAIRY

Chargrilled Whitestone Cliffs Longhorn porterhouse (1kg) with Scrumpy-battered onion rings £66.50

1kg porterhouse steak for 2 to share. Be aware of the cooking times. MR 30mins, Med 35 mins, WD 45-50 mins

Allergies: GLUTEN ALCOHOL DAIRY

DAILY SPECIALS

MONDAY Roast Lancashire chicken with pan-fried livers and sage and onion stuffing 20.75

½ Chicken stuffed with sage and onion stuffing and finished with chicken livers and shallot gravy.

Allergies: GLUTEN DAIRY

TUESDAY Honey-glazed leg of ham with spring bubble 'n' squeak and grain mustard sauce 19.75

Whole leg of ham, studded with cloves and glazed with honey. Served with bubble 'n' squeak and grai mustard sauce (veal stock, grain mustard, honey, cream).

Allergies: GLUTEN MUSTARD DAIRY GARLIC

WEDNESDAY Hay-baked leg of Mount Grace Farm lamb with baked celeriac and Mum's mint relish 25.50

Lamb from Charles Ashbridge of Mount Grace Farm on the North Yorkshire moors. Leg of lamb baked slowly overnight wrapped in hay. The flavour from the hay permeates through the meat as it cooks.

Served with baked celeriac and Mint relish on the side.

Allergies: MUSTARD DAIRY GARLIC

THURSDAY Roast rare breed suckling pig with mashed potatoes and Bramley apple sauce 32.50

Roasted suckling pig served with mash potatoes, Branley apple sauce and gravy.

Allergies: MUSTARD DAIRY

FRIDAY Roasted sirloin of Galloway beef with Yorkshire pudding and creamed horseradish 35.50

Sirloin cooked MR (can be cooked more but not less than MR), served with Yorkshire pudding, creamed horseradish and roast potatoes.

Allergies: GLUTEN DAIRY EGG

SATURDAY Venison Wellington with haggis and bashed neeps 36.50

Venison fillet wrapped in spinach, haggis, pancakes and puff pastry, then baked. Served with bashed neeps (Crushed carrots and sweed) shallot and red wine gravy.

Allergies: GLUTEN DAIRY EGG MUSTARD GARLIC ALCOHOL

SIDE DISHES

Gem heart and wild herb salad £5.25

Allergies: GARLIC MUSTARD

Lincolnshire purple sprouting broccoli 4.50

Allergies:

Honey glazed parsnips £4.50

Allergies: DAIRY

Mashed potatoes 3.50

Allergies: DAIRY

Roast potatoes in beef dripping 4.50

Allergies:

Basket of chips 3.60

Allergies:

Buttered heritage carrots 3.80

Allergies: DAIRY

Buttered sprout tops 4.75

Allergies: DAIRY