

A U T U M N E V E N I N G T A P A S



from THE DELI

Gordal Olives, Chilli Oil VE GF DF	£5.50
Bradwall Bakehouse Bread, Olive Oil & Balsamic, Tapenade VE DF	£6.00
Charcuterie Board DF GF	£13.00
Padron Peppers, Maldon Salt VE GF DF	£6.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Ham, Leek & Black Bomber Croquettes	£7.50
Beetroot & Rosemary Arancini, Beetroot Ketchup	£8.00
Hand-carved Iberico 4yo Bellota Jamon 50g GF DF	£22.50

from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Mushroom Raviolo, Lovage Cream	£8.00
Root Vegetable Terrine, Roasted Beetroot, Beetroot Ketchup V	£7.00
Caponata, Toasted Sourdough VE DF	£7.00
Sweet Potato Falafel, Herb Mayonnaise VEO DF	£6.50

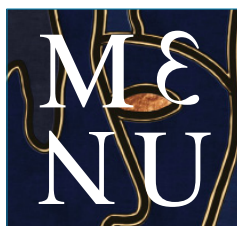
from THE SEA

Sea Bass, White Bean Mash, Sauce Vierge DF GF	£10.00
Pan-roasted Scallops, Brown Butter Cauliflower GF	£15.00
Poached Monkfish, Fennel Velouté GF	£13.50
Tiger Prawns, Spanish Lentils, Chilli & Garlic DF GF	£10.00
MacNeil's Smoked Salmon, Celeriac Gribiche DF GF	£11.00

from THE DAIRY

Baked Camembert, Rosemary & Garlic, Red Onion GFO <i>Deliciously oozy, moreish and dunkable!</i>	£13.00
Kirkham's Lancashire, Traditional Eccles Cake <i>The last raw-milk farmhouse Lancashire and still made to the traditional two-day curd method. Rich, buttery, and melt in the mouth.</i>	£8.50
Valdeon Picos Blue, Caramelised Green Apple, Walnut Crackers P N <i>Distinctively wrapped in Sycamore leaves. Nutty, spicy, creamy and smooth.</i>	£8.50
Rosary Ash Goat's Cheese, Orange Blossom Honey, Pistachio Toasts V P N <i>Dusted with edible charcoal with a clean, fresh flavour. Amazing with the honey!</i>	£8.50

AUTUMN EVENING TAPAS



from THE BUTCHER

Roasted Pork Collar, Spiced Pumpkin & Coconut Purée GF	£10.00
Braised Herdwick Hogget, Apricot, Mustard & Rosemary Chutney DF GF	£12.50
Pheasant Breast, Confit Carrot, Bread Sauce, Pheasant Jus	£9.50
Chorizo Koftas, Red Cabbage & Apple Slaw, Red Pepper Jam GF	£11.00
Lomo Saltado - <i>Peruvian Beef Stir Fry</i> DF	£12.00

from THE GODS

Centrepiece Drama for Sharing

Lamb Tagine, Roasted Beeetroot, Tabbouleh, Flatbread	£36.00
500g Ribeye of Cheshire Beef, Garlic Mushrooms, Beef Dripping Jus, Truffle & Parmesan Triple Cooked Chips, Tenderstem Broccoli GFO	£60.00
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goats Cheese, Fine Green Beans, PX Glaze, Smoked Paprika Potatoes GFO	£45.00

De:SIDES

Tenderstem Broccoli, Sauce Vierge VE DF GF	£5.00
Poutine	£6.00
Green Beans & Shallots VE DF GF	£4.50
Truffle & Parmesan Triple Cooked Chips, Herb Mayonnaise	£6.00
Confit Carrots, Toasted Sesame Seeds V GF	£4.00

De:SSERTS

Dulce de Leche Cheesecake, Caramel Popcorn V	£7.50
Cinnamon Panna Cotta, Toasted Hazelnut Crumble, Apple Compote VE DF	£7.50
Dark Chocolate Torte, Croissant Ice Cream, Strawberry Jam V	£7.50
Affogato, Darkwoods Espresso, PX Sherry V GF	£9.00

Recommended dishes per person:
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,
DF = DAIRY FREE, N = CONTAINS NUTS, P = PASTEURISED

Please ask a member of staff for full details of allergen information.