



To start...

Roasted carrot soup, Økende sourdough 9 (v)

Økende bakery breads, oil, balsamic, whipped butters 10.5 (v)

Charred hispi cabbage, butter bean hummus, parsley emulsion, wild garlic, pickled shallots, crispy onions 11 (vg)

Prawn cocktail, Marie rose sauce, Økende rye bread 10

Chicken liver parfait, toasted brioche, orange marmalade 11

To follow...

Harkers roast sirloin of beef,
roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud,
rich red wine & thyme jus 24

Stuffed roast pork belly, (sausage, sage & apple),
roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud,
apple sauce, honey cider jus 22.5

Braised shoulder of lamb,
roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud,
pea puree, redcurrant & mint jus 23.5

Salt baked celariac,
roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud,
celeriace jus 19 (v)

Pan roasted pollock, jersey royals, tenderstem, thai velouté 28

For the table to share...

Cauliflower cheese 6 | Sausage meat stuffing balls 6

To finish...

Vanilla panna cotta, strawberry, shortbread 9
Sticky toffee pudding, toffee sauce, vanilla bean ice cream 9
Chocolate brownie, caramel honeycomb ice cream 8.5

Selection of ice creams (3 scoops)
(vanilla, chocolate, strawberry, salted caramel, mint choc chip) 7

Affogato al Caffè, A scoop of vanilla ice cream, 'drowned' with a shot of hot espresso 5

Great British cheeseboard, three cheeses 12, five cheeses 16
(Blacksticks blue, Baron Bigod, Ashcombe, Lincolnshire poacher, Ribblesdale goats mature)