



Homemade Bloody Mary 12

Absolut Blue vodka, house infused tomato juice, garnish

Garrison Spritz 12

Plymouth Gin, Elderflower, Chambord, Prosecco, Soda

Lemonaid 3.1

Passionfruit / Blood Orange

TO SHARE

Toasted Sourdough & orange & chestnut butter (600 kcal) 6

Baron Bigod & Truffle Honey Croquette, Truffle Emulsion (1077 kcal) 12 (trio)

Maldon Oysters, Pomegranate Mignonette (112 kcal) 5.5 (each)

Pork Crackling & Apple Sauce 6 (1033 kcal)

TO START

Whipped Goats Curd 12.5

Beetroot, radicchio, clementine, walnut (725 kcal)

Cornish Scallops 15

Curried cauliflower, raisin, coconut (245 kcal)

Clementine & Gin Cured Sea Trout 14

Blood orange, kohlrabi, dill crème fraiche (441 kcal)

Salt Baked Celeriac Tartare 12.5

Pickled mushroom, truffle emulsion, sourdough crouste (725 kcal)

Beef Tartare 14

Confit egg yolk, cornichons, capers, onion & thyme brioche (331 kcal)

ROAST

All our roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding, homemade gravy & sauces

Yorkshire Chicken Supreme (1607 kcal) 24

Salt Aged Pork Belly (1855 kcal) 25

Hereford Beef Sirloin (1689 kcal) 27

Salt Marsh Lamb Leg & Rolled Belly (1960 kcal) 26

Sweet Potato & Chestnut Wellington (1419 kcal) 19 (v)

TIDE TO TABLE SPECIAL

Daily catch available, ask to see our special fish board

All fish served with a fennel & cucumber salad, roast potatoes, and your choice of salsa verde or sauce vierge

ON THE SIDE

Nantwich Cauliflower Cheese (307 kcal) 8

Seasonal Greens (245 kcal) 6.5

Pork, Apple & Sage Stuffing (651 kcal) 5

Pigs in Blanket (303 kcal) 7.5

Slow Braised Ox Cheek & Yorky (295 kcal) 8.5