



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 croute (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