

## small plates

<b>bread &amp; cultured butter</b>	6.00
bread & butter of the day (VGA) (GFA)	
<b>courgette &amp; lovage baba ganoush</b>	7.00
olive oil, house bread (VGA) (GFA)	
<b>crispy olives</b>	8.00
nduja mayo, lemon (VG)	
<b>native Cumbrae oysters - 1, 6 or 9</b>	3.50 / 16.00 / 21.00
served with shallot mignonette, lemon and tobasco (GF) (P)	
<b>cauliflower velouté</b>	9.00
cauliflower leaf bhajis, fragrant curry oil (VG) (GF)	
<b>pressed lamb belly</b>	11.00
smoked onion soubise, minted salsa verde, black garlic, walnut ketchup (GFA) (N)	
<b>seared tuna &amp; crispy dumpling</b>	12.00
grade A sashimi tuna, Chinese cabbage, crispy wonton, yuzu & ponzu, Asian slaw (P)	
<b>hand dived scallop</b>	12.00
cauliflower satay, black pudding xo, togarashi seeds, pickled radish & coriander (GFA) (N)	
<b>duck liver parfait</b>	8.00
rhubarb chutney & fresh focaccia (GFA)	
<b>grilled sambal prawn crevettes</b>	13.00
Thai red consommé, fragrant slaw, chilli crisp (P) (GFA)	

## sides

<b>roasted root veg, honey mustard (V) (VGA)</b>	6.50
<b>sautéed kale &amp; toasted almonds with pomegranate molasses (V) (GF) (N)</b>	6.50
<b>fries (GFA) (VG)</b>	6.00
<b>truffle mayo &amp; parmesan fries (GFA)</b>	7.00
<b>confit hassle back potato, sage &amp; honey, bacon bits, sour cream (VGA)</b>	7.00
<b>creamed leek gratin, herb crumb (V) (GF)</b>	7.50

## main courses

<b>H&amp;M burger</b>	18.00
8oz premium beef burger in homemade sesame brioche, smoked applewood cheese, classic garnish	
Upgrade to reuben burger - add homemade corned beef, pastrami, sauerkraut, mustard aioli & onion +£5	
<b>winter squash orzo</b>	22.00
veedoyah, spinach & sage crisps, crispy kale, toasted pumpkin seeds, sour cream (V) (VGA)	
<b>spiced cauliflower steak</b>	23.00
smoked onion soubise, rocket pesto, pickled heritage carrot, blue cheese (VGA) (GFA)	
<b>crispy cod cheeks</b>	24.00
fragrant curry sauce, triple fried new potatoes, mushy peas, charred lemon (P)	
<b>grilled salmon</b>	25.00
Loch Duart salmon, sauce vierge, glazed marrow, rocket pesto (P) (GF)	
<b>Yorkshire pork tomahawk</b>	27.00
ox tongue bordelaise, gratin potato, rainbow chard (GF)	
<b>butter poached market fish</b>	27.00
textures of winter pumpkin, prawn crevette, lemon & caper sauce, nori cracker (GF)	
<b>bbq lamb rump</b>	28.00
gemista, baba ganoush, pear chutney, smoked almond, cumin oil, jus (GF) (N)	
<b>venison haunch</b>	30.00
celeriac boulangère, celeriac puree, wild mushroom, crispy sage, jus (GF)	

## from the grill

all steaks served with fries, worcestershire panko onion rings , tomato, mushroom & cafe de paris butter (GFA)  
Add garlic prawns - 8.50

<b>sirloin 10oz</b>	30.00
<b>rib eye 10oz</b>	32.00
<b>fillet 8oz</b>	35.00
<b>chateaubriand to share 20oz</b>	70.00

## sauces

<b>peppercorn sauce</b>	4.00
<b>bordeaux (GF)</b>	4.00
<b>béarnaise (GF) (V)</b>	4.00