

TO START

Monkfish Scampi Tartare sauce, pea & samphire salad	10
Winter Vegetable Broth Rosti & poached egg	7.5
Prawn Cocktail King prawns, gem lettuce, seafood sauce & bloody mary dressing	11.5
Wild Mushrooms on Sourdough Toast Garlic, rosemary, worcester sauce & parmesan	8
Grilled Scallops Pea puree & black pudding	12.5
Local Game Terrine Pheasant, rabbit & venison with boozy prunes	9.5
Twice Baked Cheese Soufflé Chive cream sauce	9.5
Slow Cooked Rotisserie Pork Belly Parsnip puree & pickled greens	9
Black Pudding & Foie Gras Apple & watercress	14
Beef Tartare Sourdough toast & egg yolk	12

ON THE SIDE

Cauliflower Cheese	5
Triple Cooked Chips	4.5
Dripping Fries	5
Caesar Salad	4.5
Buttered Mash	4.5
Buttered Spinach	6
Charred Tenderstem with Doddington cheese	5
Roasted Root Veg	4.5
Braised Red Cabbage	4.5
Green beans, Savoy & Pancetta	5
Pigs in Blankets	7



Beef & Bone Marrow Pie	18
Buttered mash & roasted root vegetables	
Rotisserie Chicken Caesar Salad	16.5
Anchovies, croutons, parmesan & soft egg	
Winter Spiced Duck Leg	22
Roasted potatoes & braised red cabbage	
Fleece Burger	18
Ground chuck & short rib, oglesfield cheese, gem lettuce, tomato, pickle, house brioche & triple cooked chips	
Rotisserie Turkey	18
Sage & onion stuffing, pigs in blankets, roast potatoes, shredded sprouts & pancetta, & turkey gravy	
Shetland Mussels	18
Bacon, white wine, cream, crusty bread & fries	
Shallot Tarte Tatin	16
Pan-fried goats cheese & charred tenderstem	
Venison Suet Pudding	20
Roasted root vegetables & celeriac puree	
Grilled Halibut	29
Petit pois a la francaise, fondant potato	
Tempura Cod & Triple Cooked Chips	18
Tartare Sauce & minted peas	
Slow Cooked Beef Featherblade	19
Champ mash & savoy bone marrow gravy	
Rotisserie Roast Chicken for Two	35
Dripping fries, green beans, bacon & shallot gravy	
28-day Aged Cumbrian Steak	
Grilled on our Robata grill, served with dripping fries & watercress	
10oz Ribeye	25
10oz Sirloin	24
10oz Rump	18
8oz Fillet	29

Bone Marrow & Peppercorn	Blue Cheese Hollandaise
Pancetta & Shallot Gravy	Wild Mushroom & Dijon
Bearnaise	£3.00 each

MAIN COURSE

SAUCES



Please ask for our vegetarian & vegan menu