

# Table d'hôte Menu

£45 per person *(guests to select one of each course)*

## Starter

GRILLED LEEKS, POLYSPORE MUSHROOM (V) (GFO)  
*toasted yeast, smoked cream, black garlic*

ALAN FRIED GUINEA HEN  
*green tomato, old bay*

MINT CURED BASS (GF)  
*roast lobster dressing, burnt cucumber, sea herbs*

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## Main

PAN SEARED COD  
*beetroot, smokes eel, red wine*  
served with braised red cabbage

DUROC PORK CHOP  
*smoked apple, puffed skin, turnips, kale*

POTATO & HERB DUMPLINGS (V)  
broad beans, peas, tropea onion & Yorkshire pecorino

STEAK FRITES (GFO) 8oz aged sirloin  
fries, salad, green peppercorn sauce

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## Dessert

MILK & HONEY (V)  
Manchester honey parfait, milk crisp, bee pollen

CREME CARAMEL (V)  
poached mirabelle plums

CHOCOLATE TART

*We are happy to provide any allergen and intolerance information you may require. Dishes can be amended to cater for any of these.  
Consuming raw or undercooked meats, fish, game and poultry may increase your risk of foodborne illness.*

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(VG) Vegan (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option