



Cocktails

Hinge Spritz
Doppelganger aperitivo, Guava,
FAIR passion fruit, prosecco, soda

Seasonal G&T
Bombay bramble gin,
mediterranean tonic

Boulangerie de paris sourdough & Estate Dairy cultured butter 2pp

Starters

Stracciatella cheese, Datterino tomato, strawberry, anchovy tapenade

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Heritage carrot salad, sheep's curd, carrot & cardomon ice cream



Mains

Cornish pollock, sweetcorn & mussels mouclade,
sea buckthorn

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BBQ celeriac, gribiche garnish, parmesan, gherkin hollandaise

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Braised pork ribeye, Borlotti & French beans, smoked eel

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45 Day aged Lake District Farmers native Cumbrian sirloin,
triple cooked chips, large leaf salad, peppercorn sauce
(+15 supplement)



Desserts

Eccles cake, Coslton Basset stilton

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Pistachio & cherry frangipane tart,
clotted cream & cherry ripple ice cream

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Selection of British & European cheeses,
served with quince jelly

(+8 supplement / +11.5 extra course)

(Please ask a member of staff for our current selection)



2 courses 29.50

3 courses 35

(does not include drinks)

3 courses with cocktail 43

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday - Friday 5.45pm - 6.30pm)

Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information
on ingredients in our food which contain allergens