

*From the counter:  
Hot broth  
Dips & crackers  
Cold cuts & tracklements*

Malted sour with beef butter

Your menu:

Tater 'ash of aged Cumbrian sirloin with mushroom catsup  
**Pinot Noir, Minimus, Willamette Valley, Oregon 2016**

Smoked Gigha halibut, cockle, corn & potato chowder  
**Grafenreben, Bott Geyl, Alsace, France 2016**

Cumbrian red deer with pickled pear, bacon & mushrooms  
**San Vicente, Señorido De San Vicente, Rioja, Spain 2015**

Baked apple 'cake' with crispy pastry & cold custard  
**Semillon, Nelson Estate, Paarl, South Africa 2014**

*Afters*

**£75**

### **MATCHING WINES**

4 glasses £60

### **CHEESE**

Toasted St James, armagnac prunes, walnut & honey  
(Supplement £15)

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish.

