

STARTERS

Lemongrass & Thyme Consommé £7.50 pulled pork crispy wantons, Chinese leaf	Seafood Cocktail (Best of the Bay) £9.00 brown shrimps, pickled cockles, parched peas
Torched Fillet of Mackerel £7.00 pickled fennel, horseradish & dill	Cheese Soufflé (v) £7.00 smoked cheese, parmesan custard and plum tomato jam
Chicken Liver & Bourbon Parfait £7.50 pear & ginger, spelt crackers	Roasted Beetroot & Crisp Tofu £7.00 kohlrabi tagliatelle, rapeseed & onion
Parsnip Velouté £7.00 apple doughnut, curry oil	

MAIN COURSES

Shortrib & Sirloin of Salt Aged Beef (£6 supp on Pre Theatre Offer)	£26.00
dripping roasted carrots, boulangere potato, parsley root	
Pheasant Pot au Feu	£22.00
roast breast of local pheasant, black garlic and onion bon bon	
Roast Rump of Auntie Helens Lamb (£5 supp on Pre Theatre Offer)	£24.00
swede and burnt butter puree, spring roll, rosemary jus	
Wild Mushroom Wellington (v)	£18.00
spinach and tarragon cream	
Pinenut & Safflower Polenta (v)	£18.00
roasted root vegetables, winter greens, mizo, lemon oil	
Butter Roasted Hake	£20.00
slow roasted artichoke, creamed leeks, roast chicken and chive sauce	
Turbot en Papillote (£5 supp on Pre Theatre Offer)	£24.00
steamed vegetables, cocotte potatoes, white lemon, butter	

PRE THEATRE OFFER

Starter & Main Course
£25.00

Order between
5.30pm - 6.30pm
Max table size is 8 guests

inc. glass of house wine, beer or soft drink

TASTING MENU

Can't decide....?
'Small Plates' Taster Menu
by Craig Sherrington

6 Course Taster Menu
£49pp

PRE-MEDITATED INDULGENCE...

available to order
with 48 hours notice

Lobster Thermidor £35
whole fresh Morecambe Bay
Lobster with glazed brandy &
cream Thermidor sauce,
& two side dishes

Chateaubriand £65
(for two persons)
fondant potato, confit plum tomato,
grilled portabello mushroom, charred
roscoff onions, béarnaise sauce,
red wine shallot jus
(600g uncooked weight)

GREAT BRITISH MENU 2018

Did you follow Craig on BBC2's Great British Menu??

*Experience it for yourself, along with all of the props
and personal service from Craig Sherrington.....*

GBM Experience £100pp

Max table size 6

PRE BOOKING ESSENTIAL

SIDES & EXTRAS

Savoy Cabbage shredded & steamed with local butter
Tenderstem Broccoli almonds & capers
Seasonal Potatoes buttered or sautéed
Roasted Whole Carrots anise & cumin
Freshly Baked Bread with whipped butter

All sides £4.00 each

TO FINISH

Treacle Tart	£7.00
black sambuca ice cream	
Millionaire's Shortbread Cheesecake	£7.00
salted caramel, dark chocolate ice cream	
Macaron	£7.00
mulled berry, almond crème patissiere, oatmilk & allspice 'ice cream'	
Coffee & 'Treats'	£5.00
Cheeseboard	
with cumin seed crackers & natural honeycomb	
Chef's Selection of Hard Cheese, Soft Cheese & Blue Cheese	
1 cheese £5.00 2 cheeses £9.00 3 cheeses	£12.00
Why not add a glass of Quinta de Noval LBV Port?	£6.00