



BREAKFAST

Local Craft Bakery Pastries *v* 5

Sourdough Toast, Butter, Local Honey or Homemade Preserves *v* 6

Pip Homemade Crumpets, Butter, Local Honey or Homemade Preserves *v* 8

Pip Porridge Oats, Seasonal Fruits *vg*, *ngc* 8.5

Organic Yoghurt, Pip Granola, Seasonal Berries *v*, *ngc* 9

Organic Yoghurt, Seeds & Nuts, Seasonal Berries *v*, *ngc* 7.5

Full English Breakfast

Grilled Bacon & Sausage, Homemade Beans, Hash Browns, Portobello Mushroom, Two Organic Eggs, Grilled Tomato and Sourdough Toast 17

Meat Free Breakfast

Symlicity Vegan Sausage, Portobello Mushroom, Grilled Tomato, Homemade Beans, Hash Browns, Two Organic Eggs or Scrambled Yorkshire Tofu, Sourdough Toast *v*, *vg* 17

Breakfast Sandwiches

Served in a Lancashire Oven Bottom Muffin with Homemade Mushroom or Tomato Ketchup

Cumberland Sausage 9
Grilled Back Bacon 9
Two Organic Eggs *v* 9
Symlicity Vegan Sausage *vg* 11
Scrambled Yorkshire Tofu & Portobello Mushroom *vg* 9

Homemade Baked Beans on Grilled Sourdough Toast 9
With Sussex Slipcote Cheese 11 or Swaledale Chorizo 13

Derbyshire Oatcakes with Littlewoods Ham, Cheddar & Mustard Butter & Two Fried Organic eggs *ngc* 12

Home Smoked Salmon with Two Organic Eggs, Sourdough Toast or Crumpets 16

Grilled Bury Black Pudding with Two Organic Eggs, Sourdough Toast, or Crumpets, Mushroom Ketchup 14

Smoothies

The Red One
Seasonal Berries, Beetroot, Oat Milk, Cacao 6

The Yellow One
Banana, Natural Yoghurt, Honey, Ginger 6

The Green One
Apple, Cucumber, Seasonal Greens, Mint 6

Cocktails



Bloody Mary
Absolut Vodka, Tomato, Citrus, Olive, House Spices 10

Breakfast Martini
Slingsby Marmalade Gin, Mouse Kingdom Quad Sec, Citrus 12.5



Mimosa
Fresh Orange, Sparkling Wine 9

vg – vegan *v* – vegetarian *ngc* – no gluten containing ingredients

If you have food allergies, dietary restrictions or intolerances please let us know. A discretionary service charge of 12.5% will be added to your bill. VAT is included at the prevailing rate.



We serve local, seasonal produce from sustainable sources whenever we can. Our vegetables are from Cinderwood Market Garden and organic North, meat from regenerative farms, bread from local craft bakeries, with all seafood sustainably sourced from UK waters.

Aperitifs

Seasonal Cobbler 10 - Rhubarbarella 12.5 - +&+ Cava 9

Snacks

Smoked Nuts *vg, ngc* 5

Old Winchester Cheese Gougères *v, ngc* 5

Carlingford Oysters, Natural or Kimchi Liquor *ngc* 4 each

Sourdough & Homemade Butters or Extra Virgin Rapeseed Oil *v, vg* 6

Pickles & Ferments *v, ngc* 4

Split Pea Chips with Mushroom Ketchup *vg, ngc* 5

Toasted Yeast Puffs *vg, ngc* 5

Small Plates

British Charcuterie Plate with crackers 11

Smoked Chalk Stream Trout, Mustard Cream, Rhubarb Ketchup, Rye 11

Squab Ham, Mustard Leaf, Lemon Thyme Granita *ngc* 9

Hibiscus Glazed Beets, Radicchio, Blood Orange, Hazelnut *vg, ngc* 9

Potato, Truffle & Wild Garlic Soup, Killeen Goats Cheese, Sourdough 9

Ploughman's with Cured Meats, Farmhouse Cheese,

Piccalilli, Pickles, Sourdough Bread & Butter 18

Mussels with Cider, Burnt Butter, Wild Garlic & Parsley *ngc* 11

Grill & Large Plates

Lancashire Hot Pot, Pickled Red Cabbage *ngc*

With Braised Hogget Shoulder & Oyster Ketchup *vg* 26

Or Roast Root Vegetable & Mushroom Ketchup 21

Braised Leek & Butter Bean Gratin, Pickled Mushroom, Green Sauce *vg* 18

Grilled Dayboat Fish, Sea Vegetables, Bergamot & Cockle Broth *ngc* 26

Somerset Saxon Chicken, Wild Garlic Croquette, Celeriac Puree, Verjuice *ngc* 28

8oz Rib Eye Steak, Garlic Buttered Greens, Bone Marrow Sauce *ngc* 32

Sides

Buttered Leafy Greens *v, ngc* 6

Cauliflower & Old Winchester Cheese Gratin *v, ngc* 7

Crushed Potatoes, Smoked Dulse Butter *v, ngc* 6

Salad Leaves, Mustard Vinaigrette *vg, ngc* 6

Creamed Potatoes *v, ngc* 5

Triple Cooked Chips *vg, ngc* 6

With Pip Salad Cream, Green Herb Mayonnaise
or Mushroom Ketchup

Pies

Celeriac & Caramelised

Onion Butter Pie *v* 18

Pip Fish Pie *ngc* 21

Beef & Porter Pudding 24

With Crushed Potatoes, Creamed Potatoes,
or Chips with Buttered Greens or Dressed
Leaves

Meals for Manchester 2

Your donation funds a chef-made meal for someone facing hardship in Greater Manchester.
www.eatwellmcr.org

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PUDDINGS

Treacle Tart, Earl Grey & Bergamot v 9

Poached Rhubarb, Rosewater Cream &
Black Pepper Meringue v, ngc 9

Flourless Chocolate Cake, Fennel Cream,
Toasted White Chocolate Crumb v, ngc 9

Caramelised Apple Trifle, Calvados,
Bay Leaf Syllabub ngc 9

Courtyard Dairy Cheese Selection,
Homemade Crackers & Chutneys v

Select a minimum of 2 cheeses

Finn 5, Elrick Log 6, Old Winchester 4, Beenleigh Blue 5

Dessert Wine & Port

Late Harvest Sauvignon Blanc,
Vina Echeverria, Chile 9.25

Tuilé Hors d'âge, Dom Brial,
Rousillon France 7.5

Barros 2005, Douro Portugal 14

Liqueur Coffees 8.5

Blossom Coffee with:

Tobago Gold Chocolate,
Mouse Kingdom Coffee

Digestif



Stout-Hearted *velvety sweet delectable*

Absolut Vanilia, Mouse Kingdom Coffee Liqueur,
Cacao, Espresso, Porter vg 12

Black Old Fashioned *rich indulgent smooth*

Jameson Black Barrel, Walnut, Coffee,
Cultured Butter v 13



Irish Coffee *strong warming luxurious*

Jameson Black Barrel, Blossom Coffee, Cream,
Orange, Spices v 10

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