

May-September 2021



Nibbles.

Locally marinated olives. £3.5

Charred Pollen sourdough, bone marrow butter. £4

Herd Charcuterie Board, Pollen sourdough & bone marrow butter. (For two)
£10

Mains.

Charred chicken breast, sweet potato fondant, corn, roast pepper & lime salad, cultured cream, herb & red chilli oil.

£15

Pan fried cod, grilled green beans & mangetout, pea purée, parma ham crisp, dill oil split sauce.

£16

Courgette fritters, toasted cashew nuts, quinoa, grilled courgettes, avocado, lemon crème fraiche.

£14

Burgers.

Both of our burgers are served with triple cooked chips.

Two 6oz beef & bone marrow patties, caramelised onions, crispy bacon, creamy Lancashire cheese, truffle & roast garlic aioli.

£15

Chargrilled portobello mushrooms, caramelised onions, charred red peppers, baby gem lettuce, roasted chilli & herb aioli.

£14

30 Day dry aged steaks.

Our steaks are dry aged by our butchers, they are a mix of organic Aberdeen Angus and Hereford crosses. They are aged to their optimum level of maturity to provide you with both great succulence and flavour.

8oz Ribeye £20 10oz Sirloin £25 10oz Rump £21 16oz T-Bone £35

18oz Chateaubriand £50 (limited to availability.)

Our steaks are served with your choice of sauce, choose from;

Green peppercorn, red wine gravy or diane sauce.

Sides.

Triple cooked chips. £3.5

+ parmesan & truffle oil £1.5

Roast Garlic portobello mushrooms. £4.75

Tenderstem broccoli, almond butter. £5

Beer battered onion rings. £4

Truffle & parmesan mash. £5

Mac & Cheese. £6

Creamed spinach. £4

Watercress & avocado salad. £4.5

Menu items **may contain or come into contact** with the main **14 ALLERGENS**, which include, WHEAT, EGGS, PEANUTS, TREE NUTS & MILK. For more information, please ask a member of