

October-December 2020



Nibbles.

- Charred Pollen sourdough, bone marrow butter. £4
Locally Marinated olives. £3

Mains.

- Herd Steak & Ale pie, bone marrow butter roasted Savoy cabbage, pickled baby beetroot, red wine gravy. £15
Pan roasted chicken supreme, leek & potato gratin, smoked bacon crumb, roast garlic, chicken reduction. £15
Roasted celeriac, pine nuts, charred cauliflower, cauliflower shavings, herb oil. (ve) £14
Charred mackerel, beetroot, roasted shallots, horseradish cream, toasted hazelnuts. £14

Burgers.

Both of our burgers are served with triple cooked chips.

Two 6oz beef and bone marrow patties, smoked bacon, creamy Lancashire cheese, spicy house BBQ sauce, garlic aioli, baby gem lettuce & tomato.

£15

Spiced sweet potato & blackbean patty, herby slaw, avocado, baby gem lettuce, red onion and tomato.

£14

30 Day dry aged steaks.

Our steaks are 30 day 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.

10oz Rump £21 8oz Ribeye £20 10oz sirloin £24 16oz T-bone £35

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

Green peppercorn, red wine gravy or diane sauce.

Sides.

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| Triple cooked chips | £3.25 | Truffle mash | £4 |
| Roast Garlic portobello mushrooms | £4.5 | Mac & Cheese | £5 |
| Savoy cabbage, bone marrow butter, bacon crumb | £4 | Tenderstem broccoli, hazelnut butter | £5 |
| Beer battered onion rings | £4 | | |