

MENU

11-13th November

Salted Almonds 4

Gordal Olives 4

Cheesy Puffs 4

Fried Chipirones with Saffron Aioli 10

Chicken Livers and Chanterelles on Toast 8

Pumpkin Ravioli with Sage Butter 12

Mullet en Papillote with Clams & Artichokes 22.50

Grilled Leg of Lamb with Puntarelle, Anchovy & Chilli 24

Potato, Lancashire & Chanterelle Pie 19

Steamed Quince Pudding with Quince, Rum & Raisin Ice Cream 8

Clementine Polenta Cake with Whipped Cream 8

English Cheeses with Chutney & Crackers 12

Bitter Leaf Salad 5

Chips 5